

The Ultimate
Christmas
Recipe
Collection

Christmas Dinner

This is a simple dinner that can be prepared prior to Christmas Day and can be reheated in a relatively short time. That is a plus, because many of us visit or receive visitors at indefinite times, especially when family lives close by and everyone is making the 'rounds'. The egg nog can be made several days ahead and brought out for unexpected visitors at any time during the holiday season. To make matters even easier, purchase festive paper plates and cups for serving. Sit back and enjoy the festivities.

GLAZED BAKED HAM

You can use a whole or half smoked ham, picnic, whatever you desire for this recipe. I use a fully-cooked, water-added type ham in this recipe. Ready-to-cook hams, which I use most often, require a little different roasting method. Keep in mind that leftovers are great for sandwiches, ham salad, or breakfast and, if you use a large enough roast, thick slices can be cut and grilled.

Roasting Time

15 minutes per pound at 325° F. (internal temp: 140°)

GLAZE

1/2 cup dark brown sugar

1 teaspoon yellow mustard

3/4 cup orange juice

Whole cloves

Pineapple slices and/or maraschino cherries (optional)

Score top of ham using diagonal cuts about 1 inch apart and about 1 inch into meat. Insert 1 clove into each square (or less if desired). Place in roasting pan and set in preheated oven. Stir together the brown sugar, mustard and orange juice. Brush all over top of ham. Roast according to above time, basting with pan juices and additional glaze every 20 minutes. If desired, place pineapple slices with cherries in center, secured with toothpicks, on top for final hour or so of roasting. Remove from oven; let rest for at least 20 minutes before slicing.

HOLIDAY MACARONI AND CHEESE

SERVES 6-8

The original recipe for this dish came from Bon Appetit. It called for broccoli bits and used much less grated cheese. As a matter of fact, it was a reduced fat macaroni. It sounded interesting to me and I decided to make it for Christmas Dinner. I substituted the red and green peppers for the broccoli to make it look more festive. By the time I added all of the sharp cheese I wanted, not to mention that I could not bring myself to use reduced-fat varieties, there was nothing low fat about it except that the ricotta mixture acts as a lower in fat replacement for a bechamel. But it is so good and, after all, it was Christmas. I am sure the dish bears absolutely no resemblance to the original.

INGREDIENTS

1 pound pasta, such as elbows or shells
1 large green pepper, cut into 1-inch pieces
1 large red pepper, cut into 1-inch pieces
1 medium onion, chopped
1 cup ricotta cheese (can use part skim)
1/2 cup sour cream (can use reduced fat)
1 heaping teaspoon dijon-style mustard
1/2 teaspoon Worcestershire sauce
1/2 cup milk (approximate)
Salt and pepper to taste

2 cups (8 ounces) shredded sharp cheddar cheese

Cook pasta in lightly salted water according to package directions for al dente. Drain; set aside. Cook onions and peppers in water just until tender (can be added to pasta at about the last 5 minutes); drain.

Meanwhile, place ricotta cheese, sour cream, mustard and Worcestershire sauce in a medium bowl. Whisk until creamy and the texture of a light bechamel, adding milk if needed to thin slightly.

Place pasta, vegetables and ricotta mixture in bowl and mix to combine. Add salt and pepper. Add shredded cheese and combine well. Place in greased 13x9x2 baking pan. Cover with foil. Bake in preheated 350° F oven for about 30 minutes, or until hot and bubbly. If desired, remove foil to brown slightly.

Notes: Can be made ahead, placed in baking dish, and refrigerated. Bake for approximately 60 minutes at 350 to 375° to heat before serving

BAKED BEANS

SERVES 10

Canned baked beans simply can not compare to homemade. And they are so easy to make, especially in a slow cooker. An alternate cooking method would be to place in a very slow oven or, combine methods and cook until tender in the cooker and then bake in slow oven for a short time. This recipe calls for navy beans. For something a bit different, try using large dried lima beans. By the way, those canned beans can be made much better if "doctored up" with bacon, onions, ketchup, brown sugar, etc.

INGREDIENTS

6 strips of bacon
1 large onion, chopped
1 large green pepper, chopped
4 cups dried navy or great northern beans
8 cups water
1/2 cup dark corn syrup
1/2 cup ketchup
1/4 cup dark brown sugar
1 teaspoon yellow mustard
1/2 teaspoon cinnamon
Salt and pepper to taste

In slow cooker set on medium heat, fry bacon until slightly crisp. Remove from pan and break into 2-inch pieces. Sauté onion and green pepper in bacon grease until tender. Add beans, water, bacon pieces and remaining ingredients. Stir well to combine. Cook according to the directions for the cooker or until beans are tender and broth has thickened, at least 8 hours. (Can be made ahead and reheated in cooker, on top of stove or in the oven.)

Notes: The amount of corn syrup and brown sugar depends on your taste for sweetness. Sometimes, I use less. More ketchup can be added. Don't overdue the cinnamon. This recipe can be halved

SEVEN-LAYER SALAD

SERVES ABOUT 10

This is traditionally a salad for company-gatherings. However, it keeps very well leftover in the refrigerator for several days so it can be made for an everyday dinner.

INGREDIENTS

- 1 medium head romaine lettuce, shredded
- 1 cup coarsely chopped celery
- 1/2 cup coarsely chopped green pepper
- 1/2 cup coarsely chopped red pepper
- 1 cup coarsely chopped onion
- 1 10-ounce package frozen peas, thawed
- 4 hard-cooked eggs, sliced
- 1 cup mayonnaise
- 1/2 cup sour cream
- 1-1/2 tablespoons sugar
- 1-3/4 cups medium sharp cheese, grated
- 8 strips bacon, cooked, drained and crumbled

Place lettuce in bottom of large bowl or 13x9x2 pan, preferably clear. In layers, add celery, peppers, onion, peas and eggs. Mix together mayonnaise, sour cream and sugar. Spread on top. Top with cheese and bacon. Refrigerate overnight.

Note: This salad is normally made with iceberg lettuce. I prefer to use romaine since it has much more nutritional value. It keeps just as well as the iceberg

HOMEMADE DINNER ROLLS

MAKES 2 DOZEN

I love homemade bread, but I usually only have the time to make it with my KitchenAid Mixer, one of the most useful Christmas presents I ever received ("Thanks, Mom"), or my bread machine. This recipe comes from the KitchenAid book, with a few minor adjustments. However, if you don't have a heavy-duty mixer, it can easily be done by hand; adjust kneading time accordingly.

INGREDIENTS

1 cup milk
1/2 cup water
1/2 cup unsalted butter (or margarine)
4-5 cups all-purpose unbleached flour
3 tablespoons sugar
1 teaspoon salt
2 packages active dry yeast

Combine milk, water and butter in small saucepan. Heat over low heat until liquids are very warm (120 - 130° F). Or, heat in microwave.

Place 3-1/2 cups flour, in bowl with sugar, salt and yeast. Stir to combine. Add warm liquid and mix until thoroughly combined. Gradually add remaining flour, mixing and kneading with each addition, until dough is no longer sticky. Continue kneading until shiny and elastic.

Place dough in greased bowl; cover with greased plastic wrap and heavy towel. Place in warm, draft-free area and let rise for 15 minutes.

Turn dough onto floured board. Shape into 24 equal pieces. Form each piece into a ball and place on greased baking sheet about 2 inches apart or in muffin pans. With scissors, cut the tops of each ball in half, then in quarters to make a cloverleaf effect. Cover; let rise in a warm (90° F) oven for 15 minutes.

Preheat oven to 425° F. Bake rolls for 12 minutes or until done. Remove from pans and cool on wire rack. (Hot rolls may be brushed with melted butter before cooling.)

Christmas Ham Braised in White Wine with Vegetables

1 tb Unsalted butter
3/4 c Thinly sliced carrots
3/4 c Chopped onions
1 Boneless cooked ham -; (5
(or slightly larger cooked
1 ln [5 to 6 lbs])
4 c Dry white wine; divided
6 Sprigs Parsley
2 Bay leaves; broken in half
6 Peppercorns; crushed
1/2 ts Dried thyme
1 ds Powdered cloves
1/4 c Apple jelly
3 tb Sweet-hot mustard or
2 c Low-sodium chicken stock
10 1/2 tb Cornstarch
10 1/2 tb Cold water
1 bn Fresh watercress; for

Preheat oven to 350 degrees. Heat butter in large, heavy roasting pan over medium heat. When hot, add carrots and onions and saute, stirring, until softened, about 3 minutes. Place ham, fat-side up, on top of vegetables. Add 3 cups wine, parsley, bay leaves, peppercorns, thyme and cloves to pan. Bring to a simmer. Remove from stovetop. Cover pan; transfer to oven. Bake until quite tender when pierced with knife, about 1 1/2 hours or longer, basting every 20 minutes with pan juices. Remove pan from oven; raise temperature to 450 degrees. Combine jelly and mustard in small saucepan; cook over low heat, stirring, until jelly is dissolved. Brush ham with mustard mixture and return to oven; bake uncovered for 15 minutes. Remove pan from oven. Remove ham from pan; tent loosely with aluminum foil. Let cool for 20 minutes while making sauce. Discard bay leaves and parsley. Puree remaining vegetables and any juices in pan in food processor, blender or food mill. Return to roasting pan; place pan on stovetop over high heat. Add remaining 1 cup wine and stock; cook until mixture is reduced slightly, by a fourth. Stir together cornstarch and water; stir into roasting pan and cook, whisking constantly, until sauce thickens lightly. To serve, cut ham into thin slices and arrange, overlapping, on serving platter. Garnish with watercress; top with a little sauce. Pass remaining sauce separately. Yield: 10 to 12 servings

Baked Oysters - a Holiday Tradition

2 Sleeves Saltine Crackers;
3 cn Whole Oysters; Drained,
1 Stick Butter Or Margarine;
Evaporated Milk; Approx 1/2
Milk
Black Pepper; to taste

Preheat oven to 350 degrees. Into large bowl, combine crackers, drained oysters, melted butter and black pepper to taste. Stir gently till well mixed. Add evaporated milk to reserved oyster liquid to make 2 cups. Pour into cracker-oyster mixture, stir gently to mix well. Spoon mixture into greased casserole dish (I use my deep "French White" Pyrex casserole dish). Pour enough milk over mixture to make it "soupy". Milk should be to top of mixture. Bake at 350 degrees for 30-40 minutes until "puffed" and lightly browned. (This dish is better too moist than it is too dry. It has taken me several attempts to get this right because I thought I was adding too much milk to it. It was always turning out too dry until I let go of my fear of making it too "soupy". I hardly ever get it to turn out exactly the same every time, but at least its not too dry anymore!!!) Notes: It just isnt Thanksgiving or Christmas w/o Moms Baked Oysters!! This is my absolute favorite holiday dish. I AM thinking of modifying it the next time by adding about 1/2 cup of thinly sliced, celery.

Fried Country Ham W/ Red-Eye Gravy

1 lb Country ham; sliced
3/4 c Strong coffee; freshly
. brewed

Cut off a strip of fat from the outside rim of the ham, leaving a portion of the fat intact. Cut the strip of fat into small cubes. Using a sharp knife, cut the fat remaining on the ham at intervals down to the meat. Put the cubed fat into a skillet, preferably of black cast iron, and cook, stirring, until the fat is rendered. Scoop out and discard the rendered pieces of fat. Add the ham slice to the skillet and fry until nicely browned on one side. Turn the slice and continue frying until brown and cooked through. : | Remove the ham slice. Pour the coffee into the scillet and cook, stirring, about 1 minute. Cut the ham slice into 2 to 4 pieces and serve the gravy on the side, to be poured over grits and/or spooned over the ham pieces

Herbed Seasoned Roast Turkey

8 lb Very fresh organic turkey
2 oz Fresh herbs; on the stem
4 Cloves garlic; peeled and
; sliced (optional),
; up to 5
1 tb Freshly ground black pepper
; salt
1 Lemon

Remove any visible fat from the turkey cavity. Ease the skin away from the flesh by gradually inserting your fingers between the skin and the breasts. Continue working your way round the bird until the skin is loose around the legs and back. Spread butter over the flesh and then stuff the space with the herbs, arranging the leaves over the surface of the turkey and under the skin. Do the same with the garlic slices, if you are using them. This is all much easier than it sounds. Rub the salt and pepper over the turkey and season inside. Prick the lemon all over with a skewer and put it into the cavity. Cover the bird loosely, but carefully, with foil or plastic film and refrigerate for 24 hours. When you are ready to cook it, bring the turkey back to room temperature and roast in a pre-heated oven at 200C/400F/gas6 for about 3 hours. Note, if you make stock from leftovers and turkey carcass, you can really only use it for soup. Do not try to reduce it to make a sauce as it would be far too salty. However a tasty soup can be produced by cooking rice in the stock, adding a little grated lemon peel, a hint of lemon juice, some leftover cooked turkey and right at the end without letting it boil, an egg yolk, well beaten with a little single cream. You will then have something like Greek Avglemono soup. The following vegetables are delicious with this or any of the main courses demonstrated on Francis Bissells Westcountry Christmas. Salsify - gratin or cream. Jerusalem artichokes - gratin Savoy cabbage - shredded and stir-fried with olive oil and sherry or fruit vinegar. Chinese cabbage - shredded and stir-fried. Kale or green cabbage - shredded and stir fried with flake almonds, sultanas and creme fraiche. Chicory salads. Fennel. Kohl rabi. Baked sweet potatoes. Baked pumpkin. Wild rice and wild mushrooms. Chestnuts, small onions and quartered pears, glazed.

New England Roast Turkey with Chestnuts and Fruit

CHESTNUTS AND FRUIT

2 c Fresh or canned chestnuts;

6 Quince or 3 tart apples

1 sm Lemon

1/4 lb Butter

1 c Apple cider

1 c Hard apple cider or apple

1 c Fresh chicken or turkey

3 tb Applejack or Calvados

Salt

Pepper

12 lb Turkey

1/4 lb Butter

Salt

Pepper

PREPARATION: If using fresh chestnuts, heat oven to 400°F. With a small, sharp knife, cut a slit in each fresh chestnut, spread in a shallow baking pan, and roast for 15 to 20 minutes. Peel off both outer and inner skins while still warm. If they cool and become difficult to peel, reheat. Peel and core quince and cut into 1-inch chunks. Squeeze 1 tablespoon lemon juice over quince and toss. Melt 4 tablespoons of the butter in a large frying pan. Add chestnuts and quince and sauté over low heat until soft, about 5 minutes. Add the ciders and stock, bring to a simmer, and reduce liquid to about 1/2 cup, about 20 minutes. Add applejack or Calvados and season to taste with salt and pepper. Stir in remaining 4 tablespoons of butter. Chestnut and fruit mixture can be made a day ahead.

COOKING AND SERVING: Heat oven to 425°F. Rub the turkey with the butter and sprinkle generously with salt and pepper. Put turkey on a rack in a roasting pan and roast in preheated oven for 15 minutes. Reduce heat 325°F and cook turkey, basting often, until internal temperature reaches 140°F, about 3 1/2 to 4 hours. (Allow approximately 20 minutes a pound for roasting.) Gently reheat chestnut and fruit mixture. Carve turkey and serve with chestnuts and fruit on the side.

NOTES : An updated classic. Here's traditional roast turkey with a variation= on old-fashioned Yankee trimmings. Quince resembles an apple, although it= is a bit tarter and requires long, slow cooking to mellow its flavor. Tart= apples are an acceptable substitute if quince are unavailable.

Party Ham Ring

1 Envelope unflavored gelatin
1/4 c -cold water
1 c Sour cream
1/2 c Mayonnaise
3 tb Vinegar
1/4 ts Salt
Pepper to taste
1 1/2 c Ham; cooked; diced
1 c Celery; sliced
1/4 c Parsely; chopped
3 tb Green onion; chopped

Soften gelatin in water in saucepan; bring to a boil. Blend in sour cream, mayonnaise, vinegar, salt and pepper. Chill until thickened; whip until fluffy. Fold in remaining ingredients; pour into 5-1/2 cup ring mold. Chill until firm

Stuffed Veal Chops with Ham And Mozzarella - Italy

4 Lean veal chops; (pork can
; an alternative to
; veal)
4 sl Parma ham
1 sm Piec smoked mozzarella
4 Sage leaves
2 Rosemary leaves
4 lg Potatoes
4 lg Parsnips
2 lb Fresh spinach
2 Cloves garlic
1 Glass white wine
1/4 pk Butter
4 tb Olive oil
2 bn Flat parsley
Salt and pepper

Before cooking the chops, boil the potatoes and parsnips for 5 minutes. Make sure that your chops are nice and thick. Take a very sharp, pointed knife and open the side with no bone. Cut the mozzarella into slices or squares. Stuff the chop with one slice of Parma ham, 1/4 of the mozzarella and one sage leaf. Once the chops are prepared, place in a large baking tray containing olive oil and butter. Cook the chops for 3 minutes each side, then add the white wine followed by the potatoes and parsnips with the rosemary, and place in the oven for 20 minutes. If the outside of the chops seem to be turning too brown, cover with silver foil for the remainder of the cooking time. Fill a separate pan with water, add the washed spinach and cook al dente. Drain and saut? with some olive oil, garlic and butter. Add a pinch of salt and pepper. Serve everything in a large serving dish in the centre of the table.

Kevin's Roast Duck W/Orange Sauce

3 1/2 pounds Duck cleaned
1 ea Orange peeled
1 tablespoon Salt
1 tablespoon Garlic powder
1/2 cup Brown sugar
1 tablespoon Corn starch
1 cup Orange juice
1 tablespoon Orange rind grated
1 tablespoon Lemon Juice
2 tablespoon Orange liqueur optional
2 ea Oranges sliced
1 bunch Parsley for garnish

Wash duck, dry it and make sure to remove any remaining pinfeathers. pull away and discard any loose pieces of fat. place the peeled orange inside duck cavity, sprinkle the outside of duck lightly with salt and garlic powder. rub the salt and garlic into the skin but do not prick the skin.

Line the bottom of a roasting pan with aluminum foil to catch grease, place the duck on a rack in the roasting pan.

cook in a preheated oven for one hour on 375

in a bowl mix brown sugar and cornstarch, in a saucepan place the mixture together with the orange juice, orange rind, lemon juice and orange liqueur, stir well and bring to a boil. reduce to a simmer, stirring constantly until the mixture loses its cloudiness and thickens slightly.

remove duck from oven and allow to cool for 10 to 15 min (do not turn oven off) split the duck in half remove the breast bone, drain off any remaining fat for pan. place the duck halves on the rack skin side up. brush the duck with the orange sauce and reserve the remaining sauce to serve at the table.

Roast the duck for another 30 to 40 min, when done the skin should be very crispy and browned, serve the duck surrounded by orange rounds and garnish with parsley. pour the warm orange sauce into a gravy bowl and pass around. serve with a wild rice medley

Turkey w/ Cornbread Stuffing

1/4 lb Butter

1 Turkey, fresh (12-16#)

1/2 lb Salt pork, thinly sliced

CORN BREAD STUFFING

2 pk Corn bread mix (10 oz)

1/2 c Celery, chopped

1 Onion, medium, minced

1/2 c Butter

2 Egg yolks

Salt

Pepper

TURKEY STOCK

Turkey giblets+neck & wings

3 c Water

1/2 Onion, small, sliced

1/2 Garlic clove

1/2 Bay leaf

1/8 ts Basil, crumbled

1/8 ts Rosemary, crumbled

1/8 ts Thyme, crumbled

1/8 ts Salt

TURKEY GIBLET GRAVY

1/4 c Pan drippings

1/4 c Flour

1 c Water

2 c Turkey stock

Turkey giblets, cooked, chopped

Salt

Pepper

1. Preheat oven to 425F.~ 2. Cut butter into very thin slices; place in freezer to harden while you prepare bird.~ 3. Wash turkey inside and out. Remove and reserve neck, giblets and wing tips. Pat dry with paper toweling. Starting at the breast, separate the skin from the meat by working your fingers between them. Slice your hand under skin as far as you can go and gently free the skin on both sides of the breast. Loosen it around the upper part of the legs, stopping about halfway down the legs. Insert slices of the cold butter, first under the leg skin, then under the breast skin. Reshape the loosened skin on the bird by patting it gently back in place. It will sag a bit but dont let that upset you; it will cook back in place. Wrap bird loosely in waxed paper and refrigerate while preparing stuffing.~ 4. Fill cavity of turkey loosely with stuffing. (Place any remaining stuffing in a shallow baking dish and place in oven about 30 minutes before bird is roasted. Bake until firm and lightly browned.) Fasten neck skin of turkey to body with skewer. Push legs under band of skin at tail or tie to tail. Place slices

of salt pork over breast and fasten with wooden picks. Place turkey on its side on rack in shallow open roasting pan.~ 5. Cook for 15 minutes, then turn bird on other side and roast for 15 minutes longer.~ 6. Lower temperature to 325F. and continue to roast turkey, turning the bird from side to side and basting often with the drippings from pan, for about 3-1/2 to 4 hours, or until juices run yellow - no longer pink - when thigh is pierced with a fork. Roast turkey breast side up for the last 15 minutes of cooking time. (Remove and discard salt pork when crisp and most of fat has been rendered. If fat in pan begins to burn, add a few tablespoons of water.) Transfer turkey to serving platter and let rest 30 minutes before carving. Reserve all drippings in pan for gravy.~ ~ *** CORN BREAD STUFFING ***~ 1. Prepare corn bread, following label directions, or use your own favorite recipe. Cool. Crumble enough to make 7 cups and transfer to a large mixing bowl.~ 2. Saute celery and onion in butter in a large skillet until soft. Spoon vegetables and butter over corn bread crumbs.~ 3. Beat egg yolks in a medium-sized bowl; stir in stock and pour mixture over corn bread. Stir lightly to blend. Season with salt and pepper to taste.~ Makes approximately 3 quarts, or 12 cups.~ ~ *** TURKEY STOCK ***~ 1. Combine giblets, neck, and wing tips with water in a large saucepan; add remaining ingredients. Bring to boil, then lower heat and simmer for about 15 minutes, or until liver is tender. Remove liver and continue to simmer mixture for about 1 hour, or until remaining giblets are tender. Strain mixture; remove and chop giblets and liver for gravy. Reserve stock.~ ~ *** TURKEY GIBLET GRAVY ***~ 1. Pour off all turkey fat from roasting pan into a glass measuring cup. Measure and return 1/4 cup to pan. Sprinkle flour into fat; cook and stir 2 or 3 minutes over low heat. Add water and 2 cups of the reserved turkey stock. Cook, stirring and scraping up browned bits in pan with wooden spoon, until gravy thickens and bubbles 2 minutes. Strain gravy into saucepan; add chopped giblets and reserved liver. Taste; season with salt and pepper if needed

Roast Pork Adrien

Salt/pepper
1 Rolled pork loin roast
8 oz Can tomato sauce
1/2 c Catsup
1/2 c Vinegar
1/2 c Brown sugar
1/2 c Dark corn syrup
1/2 c Water
1 ts Chili powder
1 tb Cornstarch
4 tb Curacao

Season roast; place, fat side up, in roasting pan. Bake at 325 degrees for 25 to 30 minutes per pound, until done. Combine remaining ingredients except cornstarch and curacao in saucepan. Cook over low heat for 5 minutes. Blend cornstarch with 2 tablespoons cooked mixture; return to sauce. Stir until slightly thickened. Add curacao; continue stirring for 10 to 15 minutes longer. Remove pan drippings; cover roast with 1/3 of the sauce. Bake for 15 minutes; add half the remaining sauce. Bake for 15 minutes; add half the remaining sauce. Bake for 15 minutes longer. Serve remaining sauce with roast.

Basil-Stuffed Lamb Roast

3/4 c Chopped onion
1/3 c Chopped celery
2 Cloves garlic, minced
1/4 c Olive oil
2 Beaten eggs
10 oz Frozen chopped spinach,
Thawed
1/4 c Snipped parsley
3 tb Fresh snipped basil
1/4 ts Dried marjoram, crushed
1/4 ts Pepper
6 c Plain croutons
1/2 c Water
1/4 c Grated parmesan cheese
1 5-7 pound leg of lamb,
Boned and butterflied
1 ts Dried rosemary, crushed
Sprigs of Fresh mint (opt)
Sprigs of fresh marjoram (op

For stuffing, cook the chopped onion, chopped celery, and minced garlic in hot oil till tender but not brown. In a medium mixing bowl stir together the eggs, spinach, parsley, basil, marjoram, and pepper; add onion mixture. Stir in croutons and cheese. Drizzle with water to moisten, tossing lightly. Set aside If necessary, remove the fell (pinkish red paper-thin layer) from the surface of meat. Pound meat to an even thickness. Sprinkle with rosemary. Spread the stuffing over the roast. Roll up and tie meat securely. Place roast, seam side down, on a rack in a shallow roasting pan. Insert a meat thermometer in the thickest portion of meat. Roast, uncovered, in a 325 F oven for 1 1/2 to 2 hours or till meat thermometer registers 150 F. Let roast stand for 15 minutes before carving. Remove strings. If desired, garnish with sprigs of fresh mint and sprigs of fresh marjoram

Christmas Salad

- 1 pk Lime jello
- 2 c Pineapple juice
- 1 pk Cream cheese (small)
- 1 c Pecans, chopped
- 1 c Boiling water
- 12 lg Marshmallows
- 1 1/2 tb Salad dressing
- 1 pk Lemon jello

Prepare lime jello with boiling water and 1 cup pineapple juice. Pour into square Pyrex dish, 10 x 10 inches. Refrigerate 3-4 hrs. until firm. Combine lemon jello, remaining cup of pineapple juice and marshmallows. Heat until melted and dissolved, cool. Add remaining ingredients, mix well. Pour over lime jello and refrigerate

Christmas Salad 2

1 pk (3 oz.) lime jello
1 pk (3 oz.) strawberry jello
1 cn (small) crushed pineapple
1 ct (8 oz.) sour cream or
1 pk (8 oz.) cream cheese
1/2 c Chopped nuts
1 pk (small) frozen strawberries
2 c Boiling water

Dissolve lime jello in 1 cup boiling water. Add pineapple and pour into a shallow dish. Refrigerate until congealed. Mix the sour cream (or cream cheese) with the nuts and spread over the congealed lime jello. Dissolve strawberry jello in 1 cup boiling water; add strawberries and pour very gently over the white layer. Refrigerate until congealed. Cut into squares and serve.

Festive Green Beans with Almonds

1 1/2 lb Green beans, stemmed
1/2 c Onion, sliced & quartered
1 tb Olive oil
1/4 c Water chestnuts, slivered
1/4 c Almonds, slivered & toasted

Cut green beans into 3" long pieces. Steam until tender, about 10 minutes. Remove from heat & set aside. Heat oil in a large pot & saute the onions until soft, 5 minutes. Stir in the reserved beans along with the water chestnuts. Transfer immediately to a serving dish, sprinkle with almonds & serve

Kentucky Bourbon Sweet Potatoes

3 1/2 lb Canned, vacuum-packed sweet
Potatoes
1 c Sugar
1/3 c Bourbon
1/2 c Butter or margarine
1/2 ts Vanilla extract
2 c Miniature marshmallows

Fresh sweet potatoes, cooked until soft and then peeled, can be substituted for the vacuum packed ones. Don't use drained, canned in syrup as they are too moist. Preheat oven to 350. Put sweet potatoes in a large heavy saucepan and cook over medium heat, stirring frequently, until heated through. Mash sweet potatoes. Add sugar, bourbon, butter and vanilla; beat until well blended. Turn into a 2-quart, shallow baking dish. Sprinkle marshmallows over top. Bake, uncovered, 30 minutes, or until marshmallows are golden.

Potato Casserole with Crumb Topping

Large potatoes (1 per
Sour cream
Salt and white pepper
Buttered dry breadcrumbs
Grated cheddar cheese (opt)

Peel potatoes and cook until tender. Drain and place over low heat, shaking pan gently to dry. Mash potatoes until smooth, adding enough sour cream (about 1/2 cup per 5 or 6 potatoes) to make a creamy consistency. Season to taste with salt and white pepper. Transfer potatoes to buttered casserole and sprinkle top with buttered crumbs and grated cheese if using. Refrigerate. Bring to room temperature about 30 minutes before reheating. Reheat, uncovered, in 325°F oven for 35 to 40 minutes

Roasted Vegetables with Tarragon Dip

1/2 lb Fresh green beans
1 md Red or yellow bell pepper,
2 c Fresh cauliflowerets
1 tb Olive or vegetable oil
1/4 ts Peppered seasoned salt
1 tb Fresh or 1/4 ts dried
TARRAGON DIP:
1/2 c Mayonnaise or salad dressing
1/2 c Sour cream
1/4 c Dijon mustard
2 ts Honey
1/2 ts Dried tarragon leaves
Dash of salt
Tarragon sprig, if desired

Heat oven to 450F. Spray jelly roll pan, 15 1/2x10 1/2x1 inch, with cooking spray. Prepare Tarragon Dip. Toss remaining ingredients; spread evenly in pan. Bake 15 to 20 minutes or until vegetables are crisp-tender. Serve warm with dip. 8 Servings. Tarragon Dip: Mix all ingredients except tarragon sprig until well blended. Cover and refrigerate until serving time. Garnish with tarragon sprig

Heavenly Holiday Sweet Potatoes

1 1/4 lb Sweet potatoes; peeled and
2 c Raisins (optional)
1/4 c Dark rum
5 Eggs; slightly beaten
1/2 c Sugar
1 qt Whipping cream;
2 c Half and half
2 tb Cane syrup or molasses
1 tb Cinnamon;
1/2 Loaf french bread; torn into
RAISIN SAUCE
1 1/2 c Butter
1/4 c Dark rum
3 c Powdered sugar
1 Egg yoke

Steam sweet potatoes and set aside. Soak raisins in rum. Mix eggs and next 5 ingredients; add bread pieces, sweet potatoes and raisins (toss in the unabsorbed rum too!) Bake in TWO 11 x 7 x 1 1/2 dishes at 350 for one hour or until set. Serve with Rum Sauce and enjoy! Rum Sauce: Melt butter, stir in rum; add powdered sugar, whisk until smooth; stir in egg yoke; cook 5 minutes and serve warm

Christmas Casserole

1 c Margarine; melted
1 1/4 c Flour; sifted
2 c Milk Or Half And Half
4 ts Salt
1 ts Onion Salt
5 1/3 c Instant Rice
6 c Turkey Or Chicken Stock
1 lb Grated Cheddar Cheese; or
6 pk Frozen Asparagus Or
24 sl Turkey Or Chicken; * see
1/2 c Slivered Almonds; or more as

*May substitute 8 cups diced chicken or turkey. Melt butter; stir in flour and cook until bubbly. Add milk and stir until it thickens. Add 2 tsps. salt and 1/2 tsp. onion salt. Pour equal amounts of instant rice in to 2 large (9" x 13") shallow casseroles. Pour broth and remaining salts over rice. Sprinkle half of cheese over rice; top with asparagus (or broccoli) and the turkey (or chicken). Pour cream sauce over all and sprinkle with remaining cheese. Bake 20 minutes at 375?. Sprinkle with slivered almonds and toast under broiler. Serves 24

Swedish Meatballs

2 c Soft bread crumbs
1/2 c Minced onion
1 1/2 lb Ground beef or veal
2 ts Salt
1 ts Nutmeg
1 tb Concentrated meat extract
1 c Water
2 tb Minced parsley
2/3 c Milk
4 tb Butter
3 Eggs, slightly beaten
1/2 ts Pepper
1 ts Paprika
3 tb Flour
1 c Sour cream

Soak bread crumbs in milk until softened. Add onion to 1 Tbsp butter in small saucepan and cook slowly 3 minutes. Mix softened bread, cooked onion and meat. Add eggs, salt, pepper, nutmeg and paprika. Mix thoroughly until very smooth and light. Shape meat into small balls, dusting the hands with flour while shaping the balls. Melt remaining 3 Tbsp butter in large frying pan. Add meat balls and fry until golden brown all over. Remove from pan and add meat extract and 3 Tbsp flour. Stir until well blended. Add water, and a few grains of pepper. Cook, stirring constantly until thickened. Reduce heat very low and cook 5 minutes. Stir in sour cream, a rounded tablespoon at a time, stirring until thoroughly blended after each addition of sour cream. Return meat balls to gravy, cover pan and simmer very gently 10 minutes. Serve in deep casserole. Sprinkle with minced parsley.

A buche de noel -- french yule log cake

ALMOND SPONGE SHEET

3 Egg yolks
1/2 c Granulated sugar
1 md Orange; grated rind & juice
3/4 c Almonds; blanched & ground
 . with 3 Tbsp granulated
 . sugar
1/4 ts Almond extract
1/2 c Cake flour
3 Egg whites
3 tb Granulated sugar
 Confectioner's sugar; in a
 . sifter

MERINGUE BASE

3 lg Egg whites
 pn Salt
1/4 ts Cream of tartar; scant
1 1/3 c Granulated sugar

FILLING BASE

12 oz Semisweet baker's chocolate
 . melted with 1/3 cup
 . strong coffee
1 tb Vanilla extract
3 tb Dark Jamaican Rum
4 tb Butter; unsalted, softened

FILLING

4 tb Butter; unsalted, softened

DECORATION

3 tb Unsweetened cocoa; in a tea
 . strainer
 Confectioner's sugar; in a
 . sifter

SPUN CARAMEL VEIL

1 c Granulated sugar
3 tb White corn syrup

SPECIAL EQUIPMENT SUGGESTED

A jelly-roll pan about 11 by 17 inches; butter, wax paper, and flour for the pan; an electric blender or food processor for the almonds; a table-model electric mixer for the meringue; a pastry bag with

3/8-inch tube opening and a separate tube with 1/8-inch opening, for the mushrooms; a buttered and floured no-stick pastry sheet for the mushrooms; a serving board to hold the log plenty of wax paper; an oiled broom handle suspended between 2 chair backs and newspapers on the floor, for the caramel.

BOOZEY RICH EGGNOG FROM A COOKED BASE

1 qt Milk
1 Vanilla bean OR 1 tb extract
12 Egg yolks
2 c Sugar
1 c Dark rum
2 c Bourbon
1 c Cognac or other brandy
8 Egg whites
3 tb Sugar
1 qt Cream
Freshly grated nutmeg

FOR BASE: In a heavy medium-sized saucepan, barely boil the milk with the vanilla bean, which has been split lengthwise, scraped with the back edge of a knife and added to the milk--seeds, pod, and all (if using vanilla extract, you'll add it after eggnog base has cooked).

Meanwhile, place a large fine-mesh strainer over a bowl set in a large bowl of ice.

Beat the yolks and sugar together in the top of a double boiler, by hand or with electric beaters, until thick and smooth, about 1 minute. Whisk in the hot vanilla milk. Cook in the double boiler set over simmering water, stirring constantly all around the bottom and corners with a rubber or wooden spatula. In time, foam will subside. The eggnog base is done when it coats a wooden spoon without bare spots, 12 to 15 minutes.

Immediately pour through strainer, stirring to cool. When cool to the touch, slowly whisk in all liquors (if using vanilla extract instead of vanilla bean, add this now, too). Store eggnog base in refrigerator overnight or up to three days, to ripen.

TO COMPLETE EGGNOG: At serving, remove vanilla bean and pour eggnog base into a large punch bowl.

Beat egg whites with 3 tablespoons sugar to stiff peaks; fold into eggnog mixture. Beat cream to stiff peaks and fold it in, too. Let some lumps of the cream and egg whites float on surface. Sprinkle with nutmeg. Serve immediately, using a ladle.

BUCHE DE NOEL (CHRISTMAS LOG CAKE)

		-----CAKE-----
1	c	Flour, sifted cake
1/4	ts	Salt
1	t	Baking powder
4		Egg
1	c	Sugar
1/4	c	-- water
1	tb	Lemon juice
		-----MERINGUE MUSHROOMS-----
2		Egg white
1/4	c	Cream of tartar
1/4	c	Sugar
		Cocoa, powdered
		-----BUTTER CREAM-----
1	c	Butter, sweet -- softened
3		Egg yolk
		-----ICING-----
1	tb	Espresso, powdered
1	tb	Milk
3	c	Sugar, confectioners, sifted
		Food coloring, green

Grease a jelly roll baking sheet. Line with parchment paper. Grease the parchment paper. Sift dry ingredients together. Beat eggs at high speed about 5 to 10 minutes. Add sugar by tablespoonfuls. Continue beating until the butter is very thick. Then add lemon juice and water. Fold in dry ingredients in four stages, 1/4 cup at a time. Spread evenly on the baking sheet. Bake at 375 F. for 15 minutes or until the sponge springs back when tested. Sift powdered sugar onto the sponge. Turn cake out onto a clean tea towel. Remove parchment paper. Trim edges of the sponge if they are crispy. Roll up gently, leaving towel inside, while still warm. Let cool.

Beat egg whites, and when foamy add the cream of tartar. When soft peaks form, gradually beat in the sugar. Beat until meringue is stiff and glossy. Pipe meringue through a pastry bag, making an equal number of stems and caps to resemble small mushrooms. Bake mushroom pieces at 250 F. about 45 minutes. When cool, glue them together with butter cream icing and dust lightly with cocoa in a fine strainer. Beat egg yolks and butter together until smooth. Add coffee and milk. Gradually add powdered sugar. Beat until

smooth. Mix about 1/3 cup to 1/2 cup of the frosting with green food coloring for the ivy decoration.

To assemble: Unroll cooled sponge, remove towel, spread, cake with butter cream icing. Roll up. Cut off at a diagonal, a 2" slice. This is the tree stump. Frost the outside, then add the stump and frost. Make ivy patterns. Add the mushrooms. Dust the whole cake very lightly with powdered sugar, to simulate snow. Keep in refrigerator. Cut with serrated knife.

Candied Holiday Fruitcake

- 3 c Chopped pecans
- 2 c Chopped candied pineapple
- 3/4 c Chopped candied cherries
- 1/3 c Chopped candied orange peel
- 1 3/4 c Plus 3 tb, all-purpose flour
- 1 c Butter, room temperature
- 1 c Sugar
- 5 Eggs
- 1 tb Vanilla extract
- 1 tb Lemon extract
- 1/2 ts Baking powder
- 1 pn Salt
- Powdered sugar

Position rack in lowest third of oven and preheat to 250 deg F. Grease and flour 12 cup bundt pan or tube cake pan. In large bowl, mix pecans and fruits with 3 tb flour. In another large bowl, cream butter with sugar until light and fluffy. Beat in eggs 1 at a time. Stir in vanilla and lemon extracts. Sift 1 3/4 cups flour with baking powder and salt. Add dry ingredients to batter; stir until blended. Mix fruit mixture into batter.

Pout batter into prepared pan. Bake until golden brown and testr inserted into centre comes out clean, about 2 1/2 hours. Cool in pan on rack 15 minutes. Turn out onto rack and cool. (Can be prepare 2 weeks ahead; wrap in foil and store at room temperature.) Dust with powdered sugar.

CANDY CANE ROLLS

- 1 package Active dry yeast
- 1/4 cup Warm water (110ø to 115øF)
- 3/4 cup Warm milk (110ø to 115øF)
- 1/4 cup Sugar
- 1/4 cup Shortening
- 1 teaspoon Salt
- 1 Egg -- lightly beaten
- 3 3/4 cups All-purpose flour
- 1 cup Candied cherries -- quartered
- 1 cup Confectioner's sugar
- 1 tablespoon Milk

In a large mixing bowl, dissolve yeast in warm water. Add warm milk, sugar, shortening, salt, egg and 2 cups flour; beat until smooth. Stir in cherries. Add enough of the remaining flour to form a soft dough. Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes.

Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; let rest for about 10 minutes. Divide dough into half. Roll each half into a 12x7-inch rectangle. Cut twelve 1-inch strips from each rectangle. Twist each strip and place 2-inches apart on greased baking sheets, shaping one end like a cane. Cover and let rise until doubled, about 45 minutes. Bake at 375øF for 12-15 minutes or until golden brown. Cool completely. Combine confectioner's sugar and milk; frost rolls.

CARIBBEAN CHRISTMAS RING

Cake-

- 3 TB shortening
- 2 1/2 c walnuts -- finely chopped
- 1 c all-purpose flour
- 1/2 c whole wheat flour
- 1 ts baking powder
- 1 ts baking soda
- 3/4 c butter -- softened
- 1 1/3 c granulated sugar
- 3 lg eggs
- 1 c sour cream or plain non-fat
- : yogurt
- 1 ripe banana -- mashed
- 2 TB orange liqueur
- : Orange Sugar Glaze-
- 1 c confectioner's sugar --
- : sifted
- 2 TB orange juice

Thoroughly grease a 10 to 12 cup microwave safe Bundt pan with shortening; sprinkle with 1/2 cup of the chopped walnuts to coat evenly.

Sift flours, baking powder and baking soda; set aside. Cream butter and sugar until fluffy; beat in eggs, one at a time. Stir sour cream or yogurt, banana and liqueur into egg mixture. Combine flour mixture with banana-egg mixture; stir in remaining walnuts. Spoon into prepared pan. Place on top of a microwave-proof bowl in center of microwave. Cook on medium for 10 minutes, then on high 5 to 7 minutes until cake tests done, turning twice. Let cake stand 15 minutes. Turn out onto serving place. Let cool.

Mix sifted confectioners' sugar and orange juice until smooth. Pour glaze evenly over cake and serve.

Chocolate Chip Cookie Wreath

- 3/4 cup vegetable shortening
--butter flavored
 - 1 1/4 cups light brown sugar, packed
 - 2 tablespoons milk
 - 1 tablespoon vanilla extract
 - 1 egg
 - 2 cups all-purpose flour
 - 1 teaspoon salt
 - 3/4 teaspoon baking soda
 - 1 cup semisweet chocolate chips
 - 1 cup pecans -- coarsely chopped
- Icing:
- 1 1/4 cups powdered sugar
 - 3 tablespoons vegetable shortening
 - 2 teaspoons milk
 - 1 teaspoon light corn syrup
 - red and green chewy candies
--or gum drops

Preheat oven to 375 degrees; line 4 cookie sheets with foil and lightly grease the foil. In a large bowl with an electric mixer on medium speed, beat the brown sugar, shortening, milk and vanilla extract until well blended. Beat in the egg. In a medium bowl, combine the flour, salt and baking soda. With a spoon, stir into the shortening mixture just until blended. Stir in the chocolate chips and pecans. Divide the dough into quarters; divide each quarter into 12 pieces. Roll each piece into a 1-inch ball. Arrange the balls on the cookie sheets almost touching to form an 8-inch circle. Flatten the balls slightly with your fingers. Repeat with the remaining balls to make 3 more wreaths. Bake one cookie sheet at a time for 12 to 14 minutes, or until the wreaths are lightly browned. Do not overbake. Cool completely before removing from the cookie sheet.

Meanwhile, prepare the icing. In a small bowl with the mixer on medium speed, beat the powdered sugar, shortening, milk and corn syrup until smooth. If too thick, thin with a little milk; if too thin, add more powdered sugar. The icing may be covered and refrigerated for up to 1 week. Makes 1 1/2 cups. Spread or pipe the icing over the cooled wreaths. Cut the red and green candies as needed for flowers and leaves. Place in clusters around the wreath. Makes 4 wreaths.

CHRISTMAS CANDY CANES

1/2 cup granulated sugar
1/2 cup crushed peppermint candy canes
or hard peppermint candies
1/2 cup (1 stick) salted butter or
margarine, at room temperature
1/2 cup plain or butter-flavored shortening
1 cup confectioners' sugar
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon peppermint extract
2 1/2 cups all-purpose flour
1/2 teaspoon liquid red food coloring

Adjust two racks to divide the oven into thirds. Preheat the oven to 375 degrees. Have ready two ungreased baking sheets. In a small bowl, mix the sugar with the crushed candy; set aside.

In a large bowl, with an electric mixer at medium-high speed, beat together the butter, shortening, confectioners' sugar, egg, vanilla, and peppermint extract until light and fluffy, 2 or 3 minutes. With the mixer at medium-low speed, gradually add the flour, beating just until blended. Remove half of the dough from the bowl and set aside on a sheet of waxed paper. To the dough remaining in the bowl, add the red food coloring and beat until evenly colored. (At this point both of the doughs can be tightly wrapped separately in aluminum foil and refrigerated for up to a week or frozen for up to three months. If frozen, thaw in the refrigerator and bring to room temperature before proceeding.)

For each candy cane, scoop 1 teaspoonful of the plain dough and the same amount of pink dough. Roll each scoop between the palms of your hands to make a 4-inch rope. Twist the ropes together and shape into a candy cane. As they are made, arrange the canes on an ungreased baking sheet, spacing them about 1 inch apart.

Bake for about 9 minutes until firm to the touch and barely golden. Reverse the baking sheets on the racks and from front to back once during baking. The moment the cookies come from the oven, sprinkle each one with the sugar-and-peppermint mixture. With a wide turner, immediately transfer the cookies to wire racks to cool completely.

Store in a tightly covered container, separating the layers with sheets of waxed paper.

Yield: About 48 cookie

Christmas Cassoulet

- 1 1/2 Lb. beef cubes
- 1/2 Lb. Italian sausage
- 1 Can tomatoes -- (16 oz.)
- 3 Tbsp. Lipton onion soup mix
- 1/2 C. dry wine (optional)
- 1 1/2 C. cooked small pasta shells
- 1 Pkg. frozen Italian green beans -- (10 oz.)

Brown beef cubes in small amount of vegetable oil. At same time, cook sausage for 5 minutes, to remove some fat. Cut sausage into small pieces and add to beef. Add can of tomatoes until bubbly. Pour in wine, cooking to boil off alcohol (about 5 minutes). Sprinkle soup mix; stir well and cook slowly until meat is tender. (If using pressure cooker, cook on high for 15 minutes and let cool down.) Add green beans and let cook for 7 to 8 minutes. Add cooked shells; mix well. Cover and let stand before serving; leftovers gain flavor.

Christmas Pudding

2 cups Pillsbury's Best All Purpose Flour* -- sifted
1/3 cup sugar
1 1/4 teaspoons soda
1 teaspoon salt
1 teaspoon French's Cinnamon
1/4 teaspoon French's Ginger
1/4 teaspoon French's Nutmeg
1/4 teaspoon French's Cloves
1 cup suet -- ground or grated
1 cup buttermilk or sour milk
1 cup raisins
1/3 cup molasses
Butterscotch, Nutmeg or Hard Sauce

STEAM for 2 to 2 1/2 hours.

Sift together the flour, sugar, soda, salt, cinnamon, ginger, nutmeg and cloves. Stir in suet, buttermilk or sour milk, raisins, and molasses. Mix until dry ingredients are moistened. Turn into well-greased 2-quart mold or casserole. Cover with tight cover or aluminum foil. Place on rack in large steamer or kettle. Add boiling water to height of 2 inches in steamer, cover. Steam 2 to 2 1/2 hours or until pudding springs back when touched lightly in center.** Serve hot, cut into slices with Butterscotch, Nutmeg, or Hard Sauce.

*For use with Pillsbury's Best Self-Rising Flour, omit soda and salt.

**If desired, Christmas Pudding may be baked in a 300 degree oven. Place a pan of water in oven. Cover pudding and bake 1 1/2 to 1 3/4 hours.

Butterscotch Sauce: Combine 1 cup firmly packed brown sugar, 2 tablespoons flour and 1/8 teaspoons salt. Stir in 1 cup cream and 1 cup milk. Cook over medium heat, stirring constantly, until slightly thickened.

Hard Sauce: Cream 1/2 cup butter. Add gradually 2 cups sifted confectioners' sugar, creaming until light and fluffy. Blend in 1/8 teaspoon salt, 1 tablespoon boiling water, 1 teaspoon French's Vanilla and 2 teaspoons French's Rum or Brandy Flavoring, if desired. Chill until serving time.

Nutmeg Sauce: Cream 1/4 cup butter. Gradually add 1/2 cup sugar, creaming until light and fluffy. Blend in 1 egg yolk, 1 1/2 tablespoons flour and 1 teaspoon French's Vanilla. Gradually add 1 1/4 cups boiling water. Cook in top of double boiler over boiling water, stirring constantly until slightly thickened. Stir in 1/4 teaspoon French's Nutmeg.

Egg Nog

9	ea	Egg yolks
3	ea	Egg whites
1 1/2	c	Super fine sugar
1	qt	Whole milk
2	qt	Heavy cream
1	pt	Bourbon
8	oz	Cognac
2	oz	Dark rum

Beat egg yolks until thick and pale yellow. Add sugar to yolks and beat adding milk and 1 quart of heavy cream. Add bourbon, rum and cognac while stirring. Beat the other quart of heavy cream and egg whites separately and fold into the mixture and add nutmeg on top. Makes 4 1/2 litres.

Gingerbread House Dough

2 cups shortening (no substitutes)
2 cups sugar
2 cups dark molasses
2 Tablespoons ground cinnamon
2 teaspoons baking soda
1 teaspoon salt
9 cups all-purpose flour -- 9-10 cups

In a 5 qt pan, heat shortening, sugar and molasses on low, stirring constantly until sugar is dissolved. Remove from heat; add cinnamon, baking soda and salt. Stir in flour, 1 cup at a time, until dough can be formed into a ball. Using remaining flour, lightly flour a wooden board. Turn dough onto the board; knead until even in color and smooth (not crumbly or dry), adding more flour if needed. Form into a log. Cut into 5 equal pieces; wrap in plastic wrap.

Cut patterns out of paper or cardboard. Line a baking sheet with foil and lightly grease the foil. Lay a damp towel on counter; place prepared pan on towel (to prevent slipping). Unwrap one portion of dough. Using a very lightly floured rolling pin, roll out dough directly on baking sheet to a 15x10-1/2" rectangle about 1/4" thick. position patterns at least 1/2" apart on dough as shown. Cut around patterns with a sharp knife or pizza cutter; remove patterns. Remove dough scraps; cover and save to re-roll if needed. Bake at 375 degrees for 10-14 minutes or until cookie springs back when lightly touched. Remove from oven; immediately replace patterns on dough. Cut around the edges to trim off excess cookie. Cool 3-4 minutes or until cookies begin to firm up. Carefully remove to a wire rack; cool. Repeat with remaining dough and patterns.

Gingerbread Icing and Assembly

- 8 cups confectioner's sugar
- 6 Tablespoons meringue powder*
- 3/4 cup warm water
- decorating bag
- 1 Large dot #12 decorating tip
- Spice jars
- Candies and cookies for decorating

In a large mixing bowl, beat the sugar, meringue powder and 3/4 cup water on low until blended. Beat on high for 8-10 minutes or until stiff peaks form, adding additional water 1 Tablespoon at a time, if needed. Place a damp paper towel over bowl and cover tightly until ready to use. *Meringue powder is available where cake decorating supplies are sold, or you may contact Wilton Enterprises, 2240 W. 75th St., Woodridge, IL 60517; 1-708-963-7100. To assemble frame of the house: test your cookie pieces to make sure they fit together snugly. If necessary, file carefully with a serrated knife or an emery board to make fit. Fill decorating bag two-thirds full with icing. Beginning with the front of the house, squeeze a 3/8" wide strip of icing onto the bottom edge of the front piece. Position on the cookie base, 3" from the front edge of the base. Prop it upright with spice jars for 2-3 minutes or until icing hardens; remove jars.

To add the sides, squeeze icing on lower edge of one side piece and side edge of the front piece. Align pieces at a right angle, making sure they are as tight as possible. Repeat with the other side. To add the back: squeeze icing on the bottom and side edges of the back piece; position with the other assembled pieces. For add stability, squeeze icing along the inside edge of all pieces and corners. To assemble the roof: working with one side at a time, squeeze icing on the upper edge of the slant of the front and back pieces on one side. Also squeeze icing on the adjoining side piece. Carefully place roof piece on the slants so that the roof's peak is even with the points of the front and back (There should be an overhand of 1/2"). Repeat with other side of the roof. To decorate: add a chimney if desired. Decorate the house with remaining icing, candies and cookies of your choice.

MARSHMALLOW POPCORN CHRISTMAS TREE

12	c	Popped popcorn
1/2	c	Margarine or butter
3	c	Mini marshmallows
1/2	pk	Lime flavored jello
		Green food color
		Candy pieces to decorate
		- tree with

Spread popcorn evenly in jelly-roll pan or on waxed paper-lined counter. In medium saucepan, combine margarine and marshmallows; cook over medium heat until melted. Add jello; continue to cook until jello is dissolved. Add food color and mix well. Pour evenly over popcorn; stir quickly to coat. With dampened hands, shape popcorn into cone shape. Decorate tree with candy pieces.

Miniature Cookie Houses

FOR COOKIE HOUSE

4 1/2 c Flour (may need up to 5)
2 ts Baking powder
1/2 ts Salt
1 c Margarine; room temperature
2 c Sugar
2 ea Eggs
2 tb Milk
2 ts Vanilla extract
Egg wash

FOR DECORATING

#5,#7 round and #27 star tip
Three decorating bags
Decorating icing
Colored sugar
Assorted candies
Decorating bag with coupler

Make the cookie dough: Stir or whisk together 4 1/2 cups of the flour, the baking powder and salt; set aside. Cream the butter and sugar until light; add the eggs, milk, and vanilla and beat well. Gradually add the dry ingredients and blend to form a smooth ball of dough. If the dough is sticky, add just enough of the remaining flour to eliminate the stickiness. The dough should not be dry. Divide the dough in half, wrap each ball in plastic and refrigerate for several hours, or until firm enough to roll.

Meanwhile, cut cardboard templates for the base and the three parts of the cookie house. The dimensions are as follows: THE BASE: is a circle 6" across (cut 1) THE SIDE: is a rectangle 2 3/8" x 3 1/2" (cut 2) THE FRONT/BACK: is funny shaped. It's 3" wide and 4 1/4" tall (total height). From the bottom to the beginning of the "roof" section is 2 3/8". At 2 3/8" cut up to form the "roof" top like an upside down "V" (cut 2). Finally cut the ROOF: it's a rectangle 2 3/4" x 4 1/4".

Preheat oven to 350 degrees. On a flour-dusted cookie sheet or the back of one jelly roll pan, roll out one ball of dough to 1/8"-1/4" thick. For each house cut one base, two sides, two front/back pieces, and two roof pieces. Lay out the cardboard patterns on the dough, leaving 1 1/2" between them. The layout will depend on the size of your cookie sheet and how many houses you are making. Use a sharp knife to cut around each template, removing excess dough as you cut. Wipe the knife frequently. Repeat the rolling and cutting process to make the remaining pieces. If you want some small trees in front of your house, make them using a cookie cutter.

Bake both sheets of cookies at the same time, for 10-15 minutes removing pieces when they are done (preferable to overbake than underbake since we need firm cookies). The cookies may brown, but this is O.K. Transfer immediately to a wire rack to cool completely.

Decorate the pieces before assembling the houses. You can do this many ways. Mostly use your imagination. Frost or pipe/apply candies to the "wet" icing. To "sugar-coat" areas, brush on egg-wash (being careful not to touch any piping or decorations); then sprinkle immediately with colored sugar. Tap gently to shake off excess sugar. Set aside to dry for half an hour.

Next to assemble houses. Use the #7 icing tip . Pipe a thick line of icing along edges to be put together and "glue" the houses together and on the base. Make sure to do one area at a time and hold until icing sets. Let all set for a few minutes. When icing is firm, do any finishing touches. **MAKES THREE COOKIE HOUSES WITH BASES**

PEANUT BUTTER REINDEER

--COOKIES--

- 1 pk DUNCAN HINES Peanut Butter
 - Cookie Mix
- 1 Egg
- 2 t All-purpose flour

-----ASSORTED DECORATIONS-----

- Miniature semi-sweet
 - chocolate chips
- Vanilla milk chips
- Candy-coated semi-sweet
 - chocolate chips
- Colored sprinkles

1. FOR COOKIES, combine cookie mix, contents of peanut butter packet from Mix and egg in large bowl. Stir until thoroughly blended. Form dough into ball. Place flour in jumbo (15x13") resealable plastic bag. Place ball of dough in bag. Shake to coat with flour. Place dough in center of bag (do not seal). Roll dough with rolling pin out to edges of bag. Slide bag onto baking sheet. Chill in refrigerator at least 1 hour.

2. Preheat oven to 375°F. Use scissors to cut bag down center and across ends. Turn plastic back to uncover dough. Dip reindeer cookie cutter in flour. Cut dough with reindeer cookie cutter. Dip cookie cutter in flour after each cut. Transfer cut-out cookies to ungreased baking sheets using floured pancake turner. Decorate each reindeer as desired. Bake at 375°F. for 5-7 minutes or until set but not browned. Cool 2 minutes on baking sheets. Remove to cooling racks. Cool completely. Store between layers of waxed paper in airtight container.

Makes about 2 dozen cookies.

TIP: Reroll dough by folding plastic back over dough.

Traditional Decorated Christmas Cookies

----COOKIE

- 3/4 c Butter, unsalted; softened
- 1/2 c Sugar
- 1 Egg
- 1 tb Lemon peel; finely grated
- 1 ts Vanilla
- 1/4 ts Salt
- 2 1/4 c Flour, all purpose; unsifted
- 1 tb Water; (use 2 if req'd)

----ICING

- 3 Egg whites
- 1 lb Sugar, powdered
- 2 ts Water; (use 3 if req'd)
- Food colors, sprinkles, etc

Beat together butter and sugar in small bowl with electric mixer until light and fluffy. Beat in egg, lemon peel, vanilla and salt. Gradually beat in flour until thoroughly incorporated. Add water, a few drops at a time, only until dough starts to come away from side of bowl. Wrap dough in plastic wrap. Refrigerate until firm, about 2 hours.

Preheat oven to 350°F. Lightly grease 4 cookie sheets. On lightly floured surface, roll out dough to 1/8" thickness. Cut out various shapes using cookie cutters or homemade cardboard patterns, or freehand. Reroll scraps and cut out. Make small holes with wooden pick if planning to hang cookies. Bake for 12 to 15 minutes or until beginning to brown around edges. Remove cookies to wire rack to cool before decorating.

Prepare icing: Beat egg whites in small bowl with electric mixer until foamy. Slowly beat in the powdered sugar. Continue to beat until thick and creamy. Add just enough water to get a good spreading consistency. Tint with food coloring, if you wish. Spread evenly over cookies. Decorate with glitter, sprinkles, dragees and cinnamon red hots, if desired.

POPCORN SNOWMAN

32	c	Popcorn (about 1 1/2 -cups unpopped)
4	c	Sugar
1 1/3	c	Light corn syrup
1	c	Margarine or butter
1	t	Salt
1 1/3	c	Water
2	ts	Vanilla extract
1/3	c	Confectioner's sugar
2		Cherry or -raspberry-flavor chewy -fruit rolls
1/2	lb	Green gumdrops
2		Purple gumdrops
3		Dark seedless raisins

About 2 hours before serving or day ahead:

Place popped corn in a large open roasting pan and set in 225 F oven to keep warm.

Meanwhile, in a 5-qt. Dutch oven over medium heat, heat sugar, corn syrup, margarine or butter, salt and water to boiling, stirring constantly until sugar completely dissolves. Set candy thermometer in place and continue cooking, without stirring, until temperature reaches 250 F or hard ball stage. Remove saucepan from heat; quickly stir in vanilla.

Pour hot syrup mixture over popcorn, tossing to coat well. Set aside about 2 cups popcorn mixture for snowman's hat. Wearing clean rubber gloves (for handling hot mixture), shape remaining mixture popcorn into 2 balls, one slightly larger. On large plate, place smaller popcorn ball on top of larger popcorn ball to form snowman's body. Shape reserved popcorn mixture into coneshaped hat; place on top of snowman's head.

In a mall bowl, mix confectioner's sugar with 1 1/4 tsp water to form a thick pasty frosting. Cut snowman's mouth from fruit roll; cut remaining fruit rolls into strips. Attach strips around neck for scarf and on hat for decoration. With frosting, attach 1 green gumdrop to snowman' face for nose, and 2 purple gumdrops for eyes. With frosting, attach remaining green gumdrops around base and on tip of hat. With frosting, attach raisins to snowman's body for buttons.

QUICK CHRISTMAS TREE BREAD

2/3 cup milk
1/2 cup granulated sugar
1 large egg, yolk and white separated
3/4 cup (4 ounces) diced dried fruit mix
(or make your own, mixing raisins,
currants, snipped dried apricots, apples,
prunes-whatever's on hand)
2 1/2 cups all-purpose flour
1 tablespoon baking powder
1 1/2 teaspoons pumpkin pie spice or ground
cinnamon, or 3/4 teaspoon ground cinnamon,
and 3/4 teaspoon ground cloves or ground a
1/2 teaspoon salt
8 tablespoons (1 stick) cold, unsalted
butter, cut into small pieces
Granulated sugar or homemade vanilla pearl

Check to see that one rack is in bottom third of oven and heat oven to 425 degrees F.

Measure milk in a 2-cup measure, add sugar and egg yolk, stir to mix well. Stir in dried fruit. Let stand until ready to use.

Put flour, baking powder, spice, and salt into a large bowl, stir to mix well. Add butter and cut in with pastry blender or rub in with fingers, until mixture looks like fine granules.

Stir milk mixture and pour over flour mixture. Stir with a fork until a soft dough forms. Turn out dough onto a lightly floured surface and give 10 kneads. (If very sticky, let stand 3 or 4 minutes or add a little more flour.) Cut off about one-fourth of the dough. Put remaining dough on an ungreased cookie sheet at least 16 inches long. Using both rolling pin and fingers, pat and roll dough into a flat triangle about 12 inches long and 9 inches wide across the bottom. With scissors, make about ten diagonal cuts down each long side of the triangle, cutting to within about 1 inch of the center.

Shape a small piece of reserved dough into a trunk at bottom of tree and remaining dough into a "pot." Dough may now be covered with plastic wrap and refrigerated for a couple of hours or frozen for up to 2 weeks.

Bake tree 10 minutes. Beat egg white with a fork until broken up. Brush over hot bread, sprinkle with sugar. Bake 5 to 8 minutes longer, until light brown. With two spatulas, carefully transfer tree to a wire rack. If possible, cool at least 2 hours before serving. Let guests break off small pieces. Yield: 10 to 12 small servings

RUDOLPH'S ANTLERS

1	c	Semi-sweet choc. chips
1/2	c	Butterscotch chips
3	oz	Can chow mein noodles
12		Maraschino cherries, halved

Melt chocolate and butterscotch pieces together in a medium saucepan over low heat, stirring occasionally. Remove the pan from heat. Stir in chow mein noodles. Using two teaspoons, on a waxed paper-lined cookie sheet, shape about 1 T of the mixture in a v-shaped cookie about 2" wide to resemble antlers. Press a cherry half securely in the center of each. Repeat for remaining cookies. Chill cookies on the cookie sheet in the refrigerator for 1 to 2 hours or till cookies are firm. Store the antlers in the refrigerator in a covered container up to 5 days

HOLIDAY FRUIT BARS

1 1/3 c Unbleached Flour; Sifted
3/4 ts Baking Powder
1/4 ts Salt
1/2 c Brown Sugar; Firmly Packed
1/2 c Butter Or Regular Margarine
2 tb Water
3 Eggs; Lg
1/4 c Brown Sugar; Firmly Packed
1/4 c Butter Or Margarine; Melted
1/2 c Raisins
1/2 c Golden Raisins
2 tb Red Candied Cherries; Chopped
2 ts Lemon Rind; Grated
1/8 ts Allspice; Ground
1/8 ts Cinnamon; Ground

Stir the flour, baking powder, and salt together in a mixing bowl. Mix in the 1/2 c brown sugar and then cut in the 1/2 c butter with a pastry blender or two knives until the mixture is crumbly. Stir in the water and press the mixture into the bottom of a 13 X 9 X 2-inch baking pan. Bake in a preheated 350 degree F. oven for 15 minutes or until golden brown. Meanwhile beat the eggs in a bowl until well blended, using an electric mixer at medium speed. Beat in the 1/4 cup of brown sugar and 1/4 cup of melted butter and blend well. Stir in the raisins, both kinds, the candied cherries, lemon rind, and spices. Spread the mixture over the baked crust. Bake in the 350 degree F. oven for 15 more minutes. Cool in the pan on a wire rack and when cool cut into 24 (2 X 1 1/2-inch) bars. Makes 24 bars.

CHOCOLATE CHIP COOKIES

MAKES ABOUT 6 DOZEN COOKIES

I guess everyone has their favorite chocolate chip cookie recipe. Until several years ago, I had mine. Since then, it has changed at least two times. As higher quality chocolates become available in the local stores, I try them and they really are better than those we were raised on. My current favorite is Ghirardelli. Toasting the walnuts also adds flavor. Toast 1-1/2 cups walnut halves or pieces on a baking sheet in a 350° F oven for about 7 minutes, being very careful not to let them burn, and then chop. You should end up with 1 cup chopped nuts.

INGREDIENTS

2-1/4 cups all purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, softened
3/4 cup sugar
3/4 cup brown sugar
2 teaspoons vanilla extract
2 large eggs
1 bag (11 to 12 ounces) semi-sweet chocolate chips, preferably Ghirardelli
double chocolate chips
1 cup chopped toasted walnuts

Preheat oven to 375° F. Combine flour, baking soda and salt; set aside. Combine butter, sugar, brown sugar and vanilla; beat until creamy. Add eggs and beat until well combined. Gradually add flour mixture. Stir in chocolate chips and nuts. Drop by teaspoons onto ungreased cookie sheets. Bake 8-10 minutes.

PAN COOKIE VARIATION

Prepare dough as directed above. Spread into greased 15-1/2 x 10-1/2 x 1-inch baking pan. Bake at 375° for 20-25 minutes. Cool; cut into squares

CRESCENT COOKIES

MAKES APPROXIMATELY 4 DOZEN SMALL COOKIES

You have had cookies similar to these before, usually in the shape of balls. I have only once tasted any as good as this recipe. I believe that the unsalted butter, the unbleached flour and the amount of sugar make the difference, so I strongly suggest following the ingredient list for the recipe exactly as is. As for the shape, you may use the same amount of dough and shape into balls so that they don't break quite so easily.

INGREDIENTS

1/2 pound unsalted butter, softened

5 tablespoons sugar

2 teaspoons vanilla

1 tablespoon water

2 cups unbleached flour

1/2 teaspoon salt

2 cups chopped pecans

Sifted confectioner's sugar

Preheat oven to 325° F. Cream butter; add sugar, vanilla and water. Sift together the flour and salt; stir into mixture until well mixed. Add pecans and mix thoroughly. Using portions the size of a walnut, roll into crescent shapes. Place on ungreased cookie sheets. Bake for approximately 15 minutes. Cool slightly. Roll in confectioner's sugar while still warm.

OLD-FASHIONED PEANUT BUTTER COOKIES

MAKES 4-5 DOZEN

These are peanut butter cookies the way Mom used to make them, with the crisscross pattern on the top. They are simple and delicious.

INGREDIENTS

1/2 cup (1 stick) unsalted butter, softened
1/2 cup dark brown sugar, packed
Scant 1/2 cup granulated sugar
1 cup peanut butter, smooth or chunky
1 egg
1-1/2 cups sifted flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon vanilla

Preheat oven to 350° F. Cream together the butter, brown and granulated sugars. Add the peanut butter and egg; beat well. In a small bowl, combine the sifted flour, salt and baking soda. Stir with whisk to combine. Gradually stir into butter mixture, stirring well after each addition to blend. Add vanilla and beat well.

Roll dough into 1-inch balls and place on greased cookie sheet about 2-inches apart. Flatten each ball with a fork in a crisscross pattern. Bake for 10-12 minutes or until slightly browned around the edges.

Notes: When using peanut butter in baking, always use regular jarred peanut butter and not homemade unless specifically called for in the recipe. I usually use a low-sodium and/or low-sugar variety. You can use anywhere from 3/4 to 1 cup of granulated sugar, depending on desired sweetness. For an added effect, dip the fork into extra granulated sugar before making the crisscross pattern.

GRANDMOM WEBER'S HEAVY COOKIES

MAKES ABOUT 10 DOZEN MEDIUM COOKIES

Grandmom Weber made these cookies in bulk every Christmas. She would put them in empty pretzel or chip cans and give one to each of her 8 children for their families. Additionally, she would have an endless supply at her house for visitors. It is not a fancy cookie and, as the name implies, it is a very heavy dough making it perfect for "dunking". My mother and I have rekindled the tradition of making these every year, and sometimes throughout the year. This is half of the original recipe. It can be easily doubled. The amount of cookies it yields depends on the size of the cutters used.

INGREDIENTS

3/4 pound (3 sticks) butter, softened

2-1/4 cups sugar

1 egg

1 teaspoon nutmeg

1/2 teaspoon baking soda

1 cup milk

8 cups, more or less, all-purpose unbleached flour

Cream the butter and sugar. Add the egg and beat well. Beat in the nutmeg. Dissolve the baking soda in the milk. Add to creamed mixture, alternating with flour. (Start with less flour and gradually add more until dough is the consistency for rolling.) Chill dough in several batches. When well chilled, remove from refrigerator, one batch at a time. Dough may need to soften slightly before rolling. Roll to thickness of about 1/4-inch. Cut out with large cookie cutters. Place on greased cookie sheets. Bake at 375° F for approximately 10 minutes. Remove from cookie sheets and cool. (Cookies will be somewhat tough. If too tough, you added too much flour.) Store in airtight containers. Cookies are best if allowed to set several days before serving.

CHOCOLATE CREAM DROPS

MAKES APPROXIMATELY 5 DOZEN

These are so good. Once you try them, you will be hooked. Be very careful, as with all cookies, not to overbake. They should be relatively soft.

INGREDIENTS

1/2 cup unsalted butter, softened
1/2 cup shortening
1 3-ounce package cream cheese, softened
1-1/2 cups sugar
1 egg, well beaten
2 tablespoons milk
1/2 teaspoon vanilla
2 ounces unsweetened chocolate, melted
2-1/4 cups all purpose flour
1/2 teaspoon salt
1/2 cup chopped walnuts

Preheat oven to 350° F. Thoroughly cream together the butter, shortening, cream cheese and sugar. Add egg, milk and vanilla; beat well. Stir in cooled chocolate. Sift together the flour and salt. Add to batter; blend well. Stir in nuts. Drop by teaspoons onto greased cookie sheets. Bake approximately 10 minutes.

LEMON BARS

MAKES 3 DOZEN COOKIES

This is the best of this type of cookie that we have tried. The crust is a buttery shortbread and the filling has an intense lemon flavor.

INGREDIENTS

CRUST

1 cup (2 sticks) unsalted butter, room temperature

1/2 cup confectioner's sugar

2 cups all purpose flour

LEMON TOPPING

4 large eggs

2 cups sugar

Dash salt

Lemon juice with pulp to equal 4 tablespoons (see note below)

For Crust: Preheat oven to 350° F. In a medium bowl, mix the butter, confectioner's sugar and flour with your hands just until blended, similar to a pie crust dough. Pat into an ungreased 13x9x2-inch baking pan. Bake for 15 minutes. Remove from oven and cool almost completely before adding topping.

For Lemon Topping: Mix together the eggs, sugar, salt, and lemon juice. Beat with spoon or whisk until well blended and the sugar is dissolved. Pour over partially cooled crust. Return to oven and bake 20 minutes or until top is set. Cool on rack. Cut into bars. Store in refrigerator.

Note: It is important that you measure the lemon juice with the pulp added, not before you add the pulp. Generally speaking, the amount of pulp that naturally comes out of the lemon when it is reamed is sufficient. Don't forget to remove the seeds.

SWISS ALMOND COOKIES

MAKES 3-4 DOZEN

This is a very good cookie. The only drawback is finding the rosewater. It is usually available in health food stores, specialty shops, drugstores and some grocery stores. As far as I know, there is no substitution.

INGREDIENTS

3/4 cup unsalted butter, softened
1 cup sugar
2 eggs
1 egg yolk
1 tablespoon rosewater
1 teaspoon cinnamon
1/2 teaspoon salt
2-1/2 cups sifted unbleached all-purpose flour
8 ounces slivered almonds, chopped
1 egg white, slightly beaten
1 tablespoon sugar

Cream butter and sugar in medium bowl. Beat in 2 eggs and 1 egg yolk, one at a time. Add rosewater, cinnamon and salt; beat well. Gradually stir in flour, blending well to make a stiff dough. Blend in 4 ounces of the chopped almonds, reserving the other for the top. Cover dough; chill for 2 hours.

Preheat oven to 375° F. Divide chilled dough into 4 pieces. Roll each piece into a rope 10-inches long; flatten slightly. Place ropes next to each other on work surface. Brush tops with egg white. Mix reserved almonds with 1 tablespoon sugar. Sprinkle over dough. Transfer ropes to lightly greased cookie sheets and place 3-inches apart. Bake for 10 minutes or until golden brown. Remove from oven. Cut each rope on the diagonal into 1-inch pieces. Remove from cookie sheets to wire rack and cool completely.

SCOTT SHORTBREAD

MAKES APPROXIMATELY 2 DOZEN

If you like a rich, buttery shortbread, you will love this cookie. See the Shortbread Cookie with Rum-Soaked Currants for a nice variation.

INGREDIENTS

1 cup unsalted butter, softened

1/2 cup sugar

2-1/2 cups sifted flour

Cream butter and sugar until fluffy. Add flour and mix thoroughly with hands.

Chill dough. To bake, preheat oven to 300° F. Roll out dough 1/3 to 1/2-inch thick. Cut into fancy shapes with small cookie cutters. Place on ungreased cookie sheet. Bake for 15-20 minutes. The tops do not brown and the size does not change. Store in airtight container. The buttery flavor intensifies after about 2 days.

MINIATURE PARTY CUPCAKES

MAKES APPROXIMATELY 4 DOZEN CUPCAKES

These are terrific. I got the recipe from my sister-in-law, who got it from her sister, who got it from..... They keep well for about 2 weeks in an air tight container and they may be frozen for several months.

INGREDIENTS

CUPCAKE

1-1/2 cups unbleached all-purpose flour
1 cup sugar
1/3 cup unsweetened cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup cold water
1/2 cup vegetable oil
1 tablespoon cider vinegar
1 tablespoon vanilla

CREAM CHEESE FILLING

8 ounces cream cheese, softened
1 egg
1/3 cup sugar
Dash of salt
6 ounces semisweet chocolate chips
Miniature muffin tins
Miniature muffin cups
Preheat oven to 350° F. Combine all the ingredients for the cupcakes in large bowl. Mix with electric mixer until well blended.

Combine the cream cheese, egg, sugar and salt. Beat until creamy. Add the chocolate chips.

Fill muffin cups 1/2 full with cupcake batter. Put 1 teaspoon cream cheese filling on top, making certain that each spoonful has a couple chocolate chips. Bake for 13-15 minutes. Remove from oven; cool slightly on racks. Remove cupcakes from tins. Cool completely before serving.

CHOCOLATE THUMBPRINTS

MAKES APPROXIMATELY 3 DOZEN COOKIES

Please do not confuse this cookie with the one that has a chocolate 'kiss' in the center. These are so much better. They are not as sweet and the chocolate center is made from scratch. I must admit that the recipe is not foolproof. Occasionally, the cookies spread too thin and get crispy. I believe that is due to the butter being a little too soft. Try not to cream the butter excessively or bake the cookie too long.

INGREDIENTS

1/2 cup unsalted butter, softened
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup brown sugar
1-1/2 cups sifted unbleached flour
2 tablespoons milk
1/4 cup semi-sweet chocolate pieces, finely chopped
Chocolate filling (recipe below)

Preheat oven to 375° F. Cream butter with salt and vanilla until fluffy. Gradually add brown sugar. Blend in flour, milk and chocolate. Shape dough into 1-inch balls. Place on ungreased cookie sheet about 1-inch apart. Make depression with thumb in center of each cookie. Bake 8-10 minutes. Roll in confectioner's sugar while still warm. Cool completely. Fill depression with chocolate filling. Allow filling to set completely before storing cookies.

CHOCOLATE FILLING

3/4 cup semi-sweet chocolate pieces
1 tablespoon butter
2 tablespoons light corn syrup
1 tablespoon water
1 teaspoon vanilla

Melt the chocolate and butter in a saucepan over hot water (or melt in microwave). Stir to blend. Cool slightly. Blend in corn syrup, water and vanilla. Fill cookies before chocolate cools and sets. (Extra filling may be refrigerated and used later, heated in microwave until soft, as a yummy chocolate sauce over ice cream or cake.)

GLAZED APPLE COOKIES

MAKES ABOUT 4 DOZEN

These are very good. One word of caution; if you are making a tray of assorted cookies and plan to cover it, do not put the apple cookies on the tray. The flavors might draw into the other cookies. There is also something in the apple that softens crisper cookies.

INGREDIENTS

COOKIE

2 cups sifted unbleached flour
1 teaspoon baking soda
1/2 cup shortening
1-1/3 cups brown sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ground cloves
1/2 teaspoon nutmeg
1 egg, unbeaten
1 cup chopped walnuts
1 cup finely chopped unpared tart apples
1 cup raisins, chopped (optional)
1/4 cup apple juice or milk

VANILLA GLAZE

1-1/2 cups confectioner's sugar
1 tablespoon butter, softened
1/4 teaspoon vanilla
1/8 teaspoon salt
2-1/2 tablespoons light cream

Preheat oven to 375° F. Sift together flour and baking soda. Mix shortening, brown sugar, salt, cinnamon, cloves, nutmeg and egg until well blended. Stir in half of flour mixture. Add nuts, apples and raisins. Blend in apple juice, then remaining flour mixture. Drop by tablespoons, 2-inches apart, onto greased cookie sheets. Bake approximately 12 minutes.

Meanwhile, make vanilla glaze. Mix together all ingredients until well blended. Spread thinly over hot cookies.

ALBANY COOKIES

MAKES 6-8 DOZEN

This is one the kids will love. It is fairly thin, buttery and sweet. I can't remember if I have ever made half the recipe. I think so. In any case, it should work. I do remember that this is a very easy recipe.

INGREDIENTS

3/4 pound unsalted butter, softened

3 eggs, beaten

1 pound confectioner's sugar

2 cups all purpose flour

Dash of salt

Walnuts, pecans or almonds

Colored sugar or sprinkles

Cream butter. Add eggs; mix well. Add remaining ingredients and mix thoroughly.

Chill dough overnight.

Preheat oven to 350° F. Drop dough by 1/2 tablespoons onto ungreased cookie sheet. Place nut or sprinkle colored sugar on top. Bake until brown around the edges, about 7 minutes. Cool on cookie sheet about 2 minutes before removing.

BIRD'S NEST COOKIES

MAKES 3-4 DOZEN

Not only are these delicious, they look so pretty on a tray of assorted cookies. I use strawberry and mint-apple jellies for the red and green colors during the Christmas season.

INGREDIENTS

1 cup unsalted butter, softened
1/2 cup brown sugar
2 egg yolks, unbeaten
1/2 teaspoon vanilla
1/4 teaspoon salt
2 cups sifted unbleached flour
2 egg whites, unbeaten
1-1/4 cups finely chopped walnuts or pecans
Jam or jelly

Preheat oven to 350° F. Cream butter until fluffy. Gradually add brown sugar and mix until well blended. Add egg yolks; mix well. Blend in vanilla, salt and flour. Shape into 1-inch balls. Dip each ball in egg whites, then roll in chopped nuts. Place on ungreased cookie sheet about 1-inch apart. Bake for 5 minutes. Quickly make a depression in center of each cookie with thumb. Bake 6 minutes longer. Cool. Fill depression with jam.

MRS. RICKERT'S CRUMB CAKE
MAKES FOUR 6-INCH ROUND CAKES (See note below)

INGREDIENTS

1 cup butter
4 cups all purpose flour
1/4 teaspoon salt
2 cups sugar
4 teaspoons baking powder
2 eggs
1 cup milk

Preheat oven to 350° F. Grease four 6-inch pie pans. Combine the butter, flour, sugar, salt and baking powder. Mix with your hands to form crumbs. Take out just enough for crumbs on top of cakes, about 3/4 cup. Set aside. To the remaining crumbs add the eggs and milk; beat well. Divide batter evenly among prepared cake pans. Sprinkle with crumbs. Bake for 35-40 minutes or until cake tester inserted in center comes out clean. Remove from oven and set on racks to cool slightly, then remove cakes from pans and cool completely.

Note: We often use a 13x9x2-inch cake pan. Bake at the same temperature for the same amount of time.

Old-Fashioned Fudge

2 cups sugar
2/3 cup milk
2 ounces unsweetened chocolate or 1/3 cup cocoa
2 tablespoons corn syrup
1/4 teaspoon salt
2 tablespoons butter or margarine
1 teaspoon vanilla
1/2 cup coarsely chopped nuts

Preparation Instructions:

Butter loaf pan, 9x5x3 inches. In 2 quart saucepan, mix sugar, milk, chocolate, corn syrup and salt. Cook over medium heat, stirring constantly, until chocolate is melted and sugar is dissolved.

Cook, stirring occasionally, to 234 degrees on candy thermometer (or until small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water.)

Remove from heat; add butter. Cool mixture to 120 degrees without stirring. (Bottom of pan will be lukewarm.) Add vanilla; beat vigorously 5 to 10 minutes with wooden spoon, until candy is thick and no longer glossy. (Mixture will hold its shape when dropped from spoon.)

Quickly stir in nuts. Spread mixture evenly in pan. Cool until firm. Cut into 1 inch squares. 32 squares.

Pecan Rolls: Do not butter pan; substitute 1 cup brown sugar (packed) for 1 cup of the granulated sugar and omit chocolate. Shape candy into 12 inch roll; roll in 1/2 cup finely chopped pecans. Wrap; chill until firm. Cut into 1/4 inch slices. 48 slices.

Rich Chocolate Fudge

4 cups sugar
1/2 cup Land O Lakes butter
12 ounce can evaporated milk
12 ounce package (2 cups) semi-sweet real chocolate chips
12 ounces sweet baking chocolate
7 ounce jar marshmallow cream
2 teaspoons vanilla
Macadamia Nut:
1 1/4 cups coarsely chopped macadamia nuts
Rocky Road:
1 1/4 cups coarsely chopped walnuts, toasted
30 (3 cups) marshmallows, cut into quarters
Apricot:
1 1/4 cups coarsely chopped dried apricots

Preparation Tips:

In 4 quart saucepan combine sugar, butter and evaporated milk. Cook over medium-high heat, stirring occasionally, until mixture comes to a full boil, 10 to 14 minutes. Reduce heat to medium; boil, stirring constantly, until candy thermometer reaches 228 degrees or small amount of mixture dropped into ice water forms a 2 inch soft thread, 6 to 7 minutes. Remove from heat, gradually stir in chocolate chips and chocolate until melted. stir in marshmallow cream and vanilla until well blended.

For Macadamia Nut Fudge, stir in 1 cup nuts. Spread into buttered 13x9 inch pan. Sprinkle with remaining 1/4 cup nuts.

For Rock Road Fudge, stir in 1 cup nuts, then stir in marshmallows, leaving marbled affect. Spread into buttered 13x9 inch pan. Sprinkle with remaining 1/4 cup nuts.

For Apricot Fudge, stir in apricots. Spread into buttered 13x9 inch pan.

Cool completely at room temperature. Cut into 1 inch squares. Store covered in cool place. Makes about 9 to 10 dozen pieces.

Fabulously Flawless Fudge

8 squares Baker's Sweet Chocolate
2/3 cup sweetened condensed milk
1 teaspoon vanilla
chopped nuts (optional)

Preparation Tips:

Melt chocolate with milk over hot water. Blend in vanilla; mix well. Add chopped nuts, if desired. Spread in waxed paper-lined 8 x 4 inch or 9 x 5 inch loaf pan. Chill until firm. Makes 32 candies

Chocolate Coconut Candies

3/4 cup mashed potatoes
16 ounce package confectioners' sugar
4 cups flaked coconut
1 teaspoon almond extract

Chocolate Coating:

2 tablespoons soft butter or margarine
2 tablespoons corn syrup
3 tablespoons water
1 package Betty Crocker chocolate fudge frosting mix

Preparation Instructions:

Mix all ingredients except Chocolate Coating. Drop mixture by heaping teaspoonfuls onto waxed paper. Roll into balls; chill 1/2 to 1 hour or until firm. If mixture is too soft to form balls, chill before shaping.

Prepare Chocolate Coating. Using tongs or forks, dip balls in coating, turning to coat evenly. (Keep coating over hot water while dipping balls.) Remove balls from coating and place on waxed paper or wire rack. Chill until firm. About 5 dozen candies.

*If instant mashed potatoes are used, prepare as directed on package for 2 servings; measure 3/4 cup.

Chocolate Coating: In top of double boiler, mix butter, corn syrup and water. Stir in frosting mix (dry) until smooth. Heat over rapidly boiling water 5 minutes, stirring occasionally

No-Cook Divinity

1 package Betty Crocker Fluffy White Frosting Mix
1/3 cup light corn syrup
1 teaspoon vanilla
1/2 cup boiling water
1 package (16 ounces) confectioner's sugar
1 cup chopped nuts

Preparation Tips:

In small mixer bowl, combine frosting mix (dry), corn syrup, vanilla and boiling water. Beat on highest speed until stiff peaks form, about 5 minutes. Transfer to large mixer bowl; on low speed, gradually blend in sugar. Stir in nuts.

Drop mixture by teaspoonfuls onto waxed paper. When outside of candy feels firm, turn over; dry at least 12 hours. Store candy in airtight container. Makes 5 to 6 dozen candies.

Peppy Mints: Substitute 1/2 teaspoon peppermint extract for the vanilla and 1 cup crushed peppermint candy for the nuts. If you wish, tint with few drops green food color.

Spanish Crunch: Substitute dark corn syrup for the light and salted shelled Spanish peanuts for the nuts.

Candied Cherry Delights: Substitute 1 teaspoon almond extract for the vanilla and 1 cup chopped candied cherries for the nuts. If you wish, tint with few drops red food color

Jolly Peanut Butter Gingerbread Cookies

1 2/3 cups (10-ounce package) Reese's Peanut Butter Chips
3/4 cup (1 1/2 sticks) butter or margarine, softened
1 cup packed light brown sugar
1 cup dark corn syrup
2 eggs
5 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon salt

Preparation Tips:

1. Place peanut butter chips in small microwave-safe bowl. Microwave at HIGH (100%) 1 to 2 minutes or until chips are melted when stirred. In large bowl, beat melted peanut butter chips and butter until well blended. Add brown sugar, corn syrup and eggs; beat until light and fluffy. Stir together flour, baking soda, cinnamon, ginger and salt. Add half of flour mixture to butter mixture; beat on low speed of electric mixer until smooth. With wooden spoon, stir in remaining flour mixture until well blended. Divide into thirds; wrap each in plastic wrap. Refrigerate at least 1 hour or until dough is firm enough to roll.
2. Heat oven to 325 degrees.
3. Roll 1 dough portion at a time to 1/8-inch thickness on lightly floured surface; with floured cookie cutters, cut into holiday shapes. Place on ungreased cookie sheet.
4. Bake 10 to 12 minutes or until set and lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Frost and decorate as desired. Makes about 6 dozen cookies.

Oatmeal Raisin Cookies

3/4 cup all purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
3/4 cup butter or margarine, softened
3/4 cup granulated sugar
3/4 cup packed light brown sugar
1 egg
1 tablespoon water
3 teaspoons vanilla, divided
3 cups uncooked quick-cooking or old-fashioned oats
1 cup raisins
1/2 cup powdered sugar
1 tablespoon milk

Preparation Instructions:

Preheat oven to 375 degrees. Grease cookie sheets; set aside. combine flour, salt, baking soda and cinnamon in small bowl.

Beat butter, granulated sugar and brown sugar in large bowl with electric mixer at medium speed until light and fluffy. Add egg, water and 2 teaspoons vanilla; beat well. Add flour mixture; beat at low speed just until blended. Stir in oats with spoon. Stir in raisins.

Drop tablespoonfuls of dough 2 inches apart onto prepared cookie sheets.

Bake 10 to 11 minutes or until edges are golden brown. Let cookies stand 2 minutes on cookie sheets; transfer to wire racks to cool completely.

For glaze, stir powdered sugar and milk and remaining 1 teaspoon vanilla in small bowl until smooth. Drizzle over cookies with fork or spoon. Store cookies tightly covered at room temperature or freeze up to 3 months. Makes about 48 cookies.

Santa's Whiskers

3/4 cup margarine or butter
2 cups all-purpose flour
3/4 cup sugar
1 tablespoon milk
1 teaspoon vanilla
3/4 cup finely chopped candied red or green cherries
1/3 cup finely chopped pecans
3/4 cup coconut

Preparation Tips:

Beat margarine with an electric mixer on medium to high speed for 30 seconds. Add about half of the flour, the sugar, milk, and vanilla. Beat till thoroughly combined. Stir in remaining flour. Stir in cherries and pecans. Shape into two 8-inch rolls. Roll in coconut. Wrap in waxed paper; chill 2 to 24 hours. Cut into 1/4-inch slices. Place on an ungreased cookie sheet. Bake in a 375 degrees oven 10 to 12 minutes or till edges are golden. Cool cookies on a wire rack. Makes about 60 cookies.

The coconut on the edges forms the whiskers

MOLASSES COOKIES

3/4 c Sugar
3/4 c Shortening
3/4 c Molasses
3 ts Baking Soda
2 ea Eggs
3 c Flour
2 tb Warm water
2 ts Ginger
2 ts Cream of tartar
1 x Salt as desired

Put baking soda in molasses and beat until it foams.
Mix all the ingredients well and let stand overnight.
Rollout and bake at 350 for 12 to 15 minutes.
This recipe is from my Barbour's New Brunswick
Cookbook.

Molasses Sugar Cookies

3/4 c Shortening; combination of
Margarine and crisco works
-best
1 c Sugar
1/4 c Molasses
1 Egg
2 c Flour
2 ts Baking soda
1 ts Cinnamon
1/2 ts Ground cloves
1/2 ts Ginger
1/2 ts Salt

Preheat oven to 375. Grease cookie sheets. Cream together shortening and sugar. Add molasses and egg. Add dry ingredients and mix well. Roll dough into 1" balls and roll in sugar. Once they are on the cookie sheet, make an imprint in each with your thumb and add a bit more sugar in the thumbprint. Bake for 8-10 minutes.

- I usually add a bit of mace along with the dry ingredients.
-

MOLDED CHRISTMAS COOKIES

4 lg Eggs
2 c Sugar
1 t Anise Extract
4 1/2 c Cake Flour, Sifted

NOTE: These cookies are made with a special rolling pin or cookie cutters.

~----- Beat eggs until very light and fluffy. Gradually add sugar; beat for 15 minutes. DO NOT underbeat. Fold in anise extract and flour. Roll dough 3/8-inch thick. Thoroughly flour springerle mold or rolling pin. Press molds firmly to dough. Cut cookies apart and place on greased and floured cookie sheet. Let dry overnight at room temperature, covered with paper towels, or uncovered. Preheat oven to 375 degrees F. Place cookies in oven and immediately reduce temperature to 300 degrees F. Bake for 15 minutes. Cookies should not brown. Store cookies 2 to 3 weeks to mellow flavor. These cookies are very hard and may be used for dunking in coffee, tee or cocoa. For Christmas, paint designs with egg yolk colored with food coloring. Makes 6 dozen.

Alsatian Christmas Cookies

1 1/3 c Flour
1 c Almonds, ground; toasted
2 ts Cinnamon
1/3 ts Salt
3/4 c Butter; softened
1 ts Vanilla
1/4 c Orange peel candied; minced
1 Egg white beaten w/2 tsp
Water for glaze
Colored icings; colored
Sugar for decorating

DESCRIPTION: Decorated cookies the grownups will love---they're loaded with toasted almonds and candied orange peel.

Beat together butter, sugar and vanilla until light and fluffy. Stir in flour, almonds, cinnamon and salt, blend well. Stir in orange peel. Wrap dough in plastic and refrigerate 2 hours. Preheat oven to 375. Roll out dough 1/4" thick and cut shapes with Christmas cookie cutters. If not using icing, decorate with colored sugar or gragees before baking. Bake 9-12 minutes or until golden brown. Decorate with icing, colored sugars, dragees, etc. Store airtight at room temp one week, freeze longer.

AUNTIE VAN'S CHRISTMAS COOKIES

2 c Granulated sugar
1 c Butter, softened
2 Eggs
1 t Vanilla
5 c All-purpose flour
1 t Baking soda
1 c Sour cream

-----COFFEE FROSTING-----

1 T Instant coffee granules
1 T Hot water
6 T Butter, softened
1 t Vanilla
3 c Sifted powdered sugar
1/3 c Whipping cream

Beat granulated sugar and 1 cup butter in large bowl until light and fluffy. Blend in eggs and 1 teaspoon vanilla. Combine flour and baking soda; add alternately with sour cream, mixing well after each addition. Refrigerate 6 hours or overnight. Divide dough into 4 pieces. Roll out 1 piece on lightly floured surface to 1/8" thickness (keep remaining dough refrigerated). Cut into desired shapes; place on ungreased cookie sheets. Bake at 375 for 10-12 minutes or until bottoms are golden brown. Repeat with remaining dough. Cool completely. Frost with Coffee Frosting.

Makes 6 dozen cookies.

COFFEE FROSTING: Dissolve coffee granules in water. Beat 6 tablespoons butter in medium bowl until soft. Stir in coffee mixture and 1 teaspoon vanilla. Add powdered sugar; mix until well combined. Gradually add cream until good spreading consistency.

CHRISTMAS BUTTER COOKIES

1	c	Soft butter (real butter -only)
2	tb	Vanilla
3	c	Flour
2/3	c	Sugar
2		Eggs
1/2	ts	Salt

Cream butter until light and fluffy. Add sugar. Gradually stir in vanilla. Add eggs one at a time, beating after each addition. Blend in flour and salt. Mix well. Wrap dough and chill for at least 2 hours. Lightly flour a pastry cloth and rolling pin. Roll dough to about 1/8" thickness. Cut into desired shape. Place 1" apart on cookie sheets. Bake at 350°F. for 10 minutes or until lightly brown. Cool, frost and decorate. Makes 5 dozen.

NUTTY PEANUT BRITTLE

- 1 1/2 c Graham-cracker crumbs
- 1 c Finely crushed peppermint
-candies or candy canes
- 6 tb Butter or margarine;melted
- 1 c Nuts; walnuts, pecans,
-peanuts
-chopped coarse

In bowl mix well crumbs and crushed candies. Add butter and toss until well mixed. Stir in nuts. Spread evenly in greased 15x10" jelly-roll pan and press firmly. Bake in preheated 375F oven 10 to 12 minutes or until melted and bubbly. Cool completely; break in pieces. Store in open container. Will keep 2 months. Makes about 1 pound.

From Woman's Day November 15, 1977

Banana Bread

- 1 3/4 c Unbleached flour
- 2 3/4 ts Baking powder
- 1/2 ts Salt
- 1/3 c Shortening
- 2/3 c Sugar
- 2 Eggs
- 4 Bananas
 - very ripe, mashed
- 1/2 c Chopped pecans or walnuts
 - optional

Preheat oven to 350 degrees

Sift together flour, baking powder, and salt. Beat shortening in mixer until creamy. Add sugar and eggs, continue beating at medium speed one minute. Add bananas to egg mixture. Mix until blended. Add flour mixture, beating at low speed only until blended. Turn into buttered loaf pan and bake for 1 hour or until toothpick inserted in center of loaf comes out clean.

Notes: Substitute cream cheese for shortening. For spicy version, add 1/2 tsp cinnamon, 1/4 tsp mace and 1/4 tsp nutmeg to flour mixture.

Christmas Bread

- 1 c Nonfat milk
- 1/2 c Sugar
- 2 pk Yeast
- 1/2 c Warm water (105-115°F.)
- 1/2 c Nonfat egg substitute
- 1 ts Vanilla
- 1 1/2 ts Salt
- 6 c Flour
- 1 Grated lemon zest
- 1 c Mixed candied fruit
- 1 c Golden raisins
- 1 tb Butter, melted
- Powdered sugar
- Red candied pineapple

Heat milk and sugar in saucepan to scalding, then cool to lukewarm. Combine yeast and warm water in mixing bowl, stirring until yeast is dissolved. Add cooled milk mixture to yeast mixture in mixing bowl. Stir in egg substitute, vanilla and salt. Beat in 3 cups of flour and lemon zest. Beat in remaining flour to make soft dough.

Knead in mixed candied fruit and raisins. Knead about 10 minutes, until smooth and elastic.

Put dough in greased bowl and let rise in warm place until doubled in bulk, about 1 hour. Punch down. Divide dough in half. Roll first half of dough on lightly floured surface into oval about 1/4" thick. Fold in half lengthwise. Place on greased baking sheet. Brush with half of melted butter. Repeat with second half of dough.

Cover loaves and let rise until doubled, about 45 minutes. Bake at 375°F. 25-30 minutes, until golden brown. Let cool to warm. Sprinkle with powdered sugar and decorate with candied pineapple or cherries. Makes 2 loaves, or 16 servings.

Buckeyes

1-1/2 C. peanut butter

2-1/2 C. powdered sugar

1 stick margarine

1 t. vanilla

Smucker's Chocolate Fudge Magic Shell

Mix peanut butter, sugar, margarine and vanilla until semi-dry and crumbly. Shape into bite sized balls. Place balls on wax-papered covered cookie sheet. Freeze 1 hour. Dip into Smucker's Magic Shell, leaving top uncovered to resemble a buckeye. Freeze until serving. Makes 5 dozen.

Chocolate Chip Shortbread

1 cup butter (do not use margarine)
1/2 cup brown sugar, packed
1 teaspoon pure vanilla extract
2 cups all-purpose flour
2 cups semisweet chocolate chips

Preheat oven to 325 degrees.

Measure the butter, sugar, vanilla and flour into large bowl. Work this all together until it forms a ball. (I use my hands.)

Add the chocolate chips. Work well into dough. Roll into balls, about 1 inch in diameter. Place on ungreased cookie sheets. (I use the shiny ones.) Press down with a lightly floured fork. Bake in a preheated oven for 10 to 15 minutes. (In my oven, they take 15 minutes.)

This recipe makes between 5 and 5 1/2 dozen cookies. These cookies freeze well.

Christmas Candy Cookies

- 1 C. butter or margarine, softened
- 1 C. sugar
- 1 C. confectioners' sugar
- 1 C. vegetable oil
- 2 eggs
- 1 t. almond extract
- 3-1/2 C. flour (all-purpose)
- 1 C. whole wheat flour
- 1 t. baking soda
- 1 t. salt
- 1 t. cream of tartar
- 1 C. chopped almonds
- 8 ounce package - mini green and red M & M's

Cotton Candy Sugar Cookies

1 cup granulated sugar
1 cup powdered sugar
1 cup butter
1 cup cooking oil
2 eggs
1 teaspoon vanilla
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
4 1/4 cups all purpose flour
Extra sugar for pressing cookies

Preheat oven to 375 degrees F.

Cream together the granulated sugar, powdered sugar, butter, and cooking oil. Beat in eggs and vanilla.

Add dry ingredients, (the next four ingredients) and mix to incorporate. Roll dough into small balls about the size of a quarter. With a heavy bottomed crystal vase with a decorative bottom, or other cookie press, dip in sugar to coat well. Smash each ball of dough so they are spread out and flat. Leaving an imprint and sugar. Bake in a 375 degree oven for 10 minutes, until the edges just start to turn slightly brown. Do not bake too long. Cool on the baking sheet briefly then transfer to wire rack to cool the rest of the way.

Espresso Chocolate Chip Shortbread

1 cup unsalted butter, softened
3/4 cup light brown sugar
2 T. instant espresso powder, or very finely ground espresso beans
1/2 t. vanilla extract
1/4 t. almond extract
1/4 t. salt
2-1/2 cups all-purpose flour
1 cup semi-sweet chocolate chips
1/2 cup finely chopped pecans, toasted almonds or walnuts

Preheat oven to 350 degrees F.

In a large mixing bowl, cream the butter & sugar until light and fluffy. Add the coffee powder, vanilla & almond extracts.

Add the flour and salt and mix just until the dough holds together.

Add the chocolate chips and the nuts

Turn cookie dough out onto a piece of parchment or wax paper and form a log with the dough approx. 1 1/2 inches thick. You may need to make two logs.

Refrigerate for at least one hour.

Remove from refrigerator, slice into 1/4 inch thick pieces and place on an ungreased cookie sheet.

Bake for approximately 15 - 20 minutes or until the edges begin to brown slightly. Let cool for 15 minutes on the cookie sheets before removing.

Cream butter, sugars and oil. Add eggs and almond extract - mix well. Beat in the baking soda, salt, and cream of tartar. Gradually add the flour and whole wheat flour. Stir in almonds and the M & M's. Shape into 1" balls, roll in sugar. Place on ungreased baking sheets. Flatten with a flat-bottomed glass. Bake in a 350 degree oven for 15 - 18 minutes or until lightly browned and cool on wire racks. Yield: about 8 dozen.

Ginger Crackles

3/4 cup vegetable shortening
1 cup sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
1 t. cinnamon
2 t. baking soda
1/4 t. salt
2 t. ground ginger
1 t. ground cloves
2-4 T. sugar for rolling

Preheat oven to 350 degrees.

Cream together shortening and sugar. Beat in egg and molasses. In a separate bowl, combine all dry ingredients and then add to wet mixture. Shape into 1" balls and roll in sugar. Place 2" apart on greased cookie sheets. Bake for 8-10 minutes. Do not overcook.

Yields 3 1/2 dozen

Grandmother's Tea Cakes

2 C. sugar
3 eggs
1 stick butter, room temp.
1/2 C. plain Crisco
3 T. sweet milk
3 C. all purpose flour
1 t. baking powder
2 t. vanilla

Cream sugar, butter, and shortening together very well. Beat in eggs, one at a time; then add milk. Sift together flour and baking powder; add in two parts, mixing well. Add vanilla and mix well. Chill dough for two hours.

On floured board, and with stockinette cover on rolling pin, roll to 1/4 inch thickness. Cut with cookie cutters. Place cookies on greased cookie sheet and bake at 350 degrees F. for 10-15 minutes, or until cookies are golden brown. Remove to cooling racks and when completely cool, frost with:

Tea Cake Icing

1 large bag powdered sugar
2 t. vanilla
2 T. softened butter
enough milk to bring to right consistency for frosting

Paste food colors

Mix all ingredients in mixer except for paste food colors. When icing can be easily spread with a knife, transfer to small bowls or teacups, dividing evenly. Be sure to leave some plain white icing for accent purposes. Color rest of icing with paste food colors in the desired amounts/hues, stirring with toothpick. Also, it's good to have on hand the following:

Tiny nonpareils
cinnamon red-hots
melted semisweet chocolate for veins, bark, teddy bear fur, etc.
mini chocolate chips for eyes, etc.
colored sugars

These are used for additional decoration for the tea cakes. When iced, store tea cakes between pieces of waxed paper in tightly covered containers.

YIELD: 5-6 dozen, depending upon size cut.

Holiday Cheesecake Bars

2 C. all-purpose flour
2/3 C. packed brown sugar
2/3 C. cold butter (no substitutes)
1C. chopped walnuts

In a bowl, combine flour and brown sugar, cut in butter until mixture resembles coarse crumbs. Stir in walnuts. Reserve 1 cup. Press remaining crumbs onto the bottom of an ungreased 9" x 13" pan. Bake at 350 degrees F. for 12 minutes.

Filling:

2 packages (8 oz.) cream cheese, softened
1/2 C. sugar
2 eggs
1/4 C. milk
2 T. lemon juice
1 t. vanilla extract
Sliced red and green maraschino cherries, optional

In a mixing bowl, beat cream cheese and sugar until light and fluffy. Add eggs, one at a time, beat well after each addition. Beat in milk, lemon juice and vanilla, pour over crust. Sprinkle with reserved crumbs. Bake 25 - 30 minutes longer or until edges are lightly browned and filling is almost set. Cool in pan on a wire rack. Cut into squares. Garnish with cherries if desired. Store in the refrigerator.

Horns

1/2 pound butter
1/2 pound cream cheese
2 C. flour
1 t. baking powder
dash of salt

Filling

1 cup chopped walnuts
1 t. cinnamon
1 cup sugar
3 t. orange juice

Combine & mix well.

Directions:

Cream Butter & Cream Cheese. Combine dry ingredients & add to creamed mixture, mixing well. Gather into a ball, wrap in wax paper to chill. Roll out dough to 1/8 inch thickness. Cut dough into 3 inch squares. Put a scant teaspoon of filling & roll up from one corner like crescents. Place on ungreased cookie sheet & Bake at 400 degrees for 20-25 minutes until light & golden. Remove to cooling rack.

Optional: You may roll in powdered sugar when cool. Or just sprinkle a little on top. I do not usually do this but they are delicious either way.

Praline Cookies

Graham crackers (enough to line a 15 x 10" cookie sheet)

1 cup butter

1 cup light brown sugar, packed

1 cup chopped pecans

Line 15 x 10" cookie sheet with whole crackers. Bring butter and sugar to a rolling boil for 2 minutes. Remove from heat, add nuts, and spread over crackers. Bake at 350 degrees for 10 minutes. Cool and cut into 1 inch squares.

Rice Krispies Peanut Butter Bars

1 10.5-ounce bag of miniature marshmallows
1/2 stick margarine
6 cups Rice Krispies
2 tablespoons peanut butter

Grease a 9x13 pan and set aside. In large glass mixing bowl, place 1/2 stick of margarine and marshmallows. Microwave for 3 minutes. Stir well, then add peanut butter stirring constantly. Add rice krispies coating well. Pour mixture into greased pan. Let stand for 10 minutes. Cut into squares

White Christmas

3 cups Rice Krispies (rice bubbles for you Aussies)
1 cup dessicated coconut
3/4 cup powdered milk
1/2 cup powdered sugar
60 g (2 oz) mixed candied fruit, chopped
60 g (2 oz) red and green candied cherries, chopped
1/4 cup raisins
125 g (4.5 oz) white vegetable shortening (Chopha or Crisco)
125 g (4.5 oz) white chocolate chips

Brush a 9 x 13" pan with oil. Line base and sides with paper. Combine Rice Krispies, coconut, powdered milk, powdered sugar, and all fruit in a large bowl. Chop up the shortening, place with the chocolate in the top of a double boiler over simmering water. Stir until mixture is melted and smooth. Combine chocolate and Rice Krispie mixture. Press into the prepared pan and refrigerate until set. Remove from the pan, allow to stand for 10 minutes. Cut into squares with a sharp knife.

Fantasy Fudge

Yes, this is the original Fantasy Fudge recipe from the back of the Kraft Marshmallow Creme jar.

Makes about 36

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
1 12-oz. (340 g) package semi-sweet chocolate chips
1 7-oz. (198 g) jar Kraft Marshmallow creme
1 cup chopped nuts
1 tablespoon vanilla

Traditional method:

Combine sugar, margarine and milk in heavy 2 1/2 qt. saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring. Remove from heat, stir in chocolate till melted. Add marshmallow creme, nuts & vanilla beat till blended. Pour into greased 13x9 inch pan. Let cool and serve.

Microwave method:

Microwave margarine in 4-quart microwave-safe bowl on HIGH (100%) 1 minute or until melted. Add sugar and milk; mix well. Microwave on HIGH 5 minutes or until mixture begins to boil, stirring after 3 minutes. Mix well; scrape bowl. Continue microwaving on HIGH 5 1/2 minutes; stir after 3 minutes. Stir in chips until melted. Add remaining ingredients; mix well. Pour into greased 9-inch square pan or 13x9-inch baking pan. Cool at room temperature; cut into squares. Makes 3 pounds.

Pistachio Christmas Ribbon Bars

Makes about 36

1/2 pound butter or margarine, softened

1 cup sugar

1 egg

2 cups flour

1/8 teaspoon salt

1/2-2/3 cup raspberry or strawberry jam

2/3 cup pistachios, chopped

Preheat oven to 325F. Combine butter, sugar and egg; beat until thoroughly blended. Stir in flour and salt. Spread one-half of dough into 9 inch square pan. Bake 10 minutes; remove from oven. Spread jam to within 1/2 inch of edge. Add pistachios to remaining dough. Drop by spoonfuls over jam to cover. Bake 35 minutes until top is golden brown; cool. Cut into squares.

Super Roll Outs

1 cup oleo (margarine)

2 cups sugar

2 eggs

1-1/2 t. vanilla

1 t. lemon juice

3/4 cup sour milk (Can substitute 1 Tablespoon vinegar added to regular milk to make 3/4 cup soured)

1 t. baking soda

1 t. baking powder

little salt 5-1/2 cups flour

Place mixed dough in refrigerator. Dough will be sticky so use lots of flour when rolling out. Place cutouts on lightly greased cookie sheet. Bake at 350 degrees F. for 6 to 8 minutes for a soft cookie or longer if desire a crisper cookie.

Zucchini Cookies

1 C. grated zucchini
1 t. baking soda
1 C. sugar
1/2 C. shortening or Oleo
1 egg. beaten
2 C. flour
1 t. cinnamon
1/2 t. ground cloves
1/2 t. salt
1 C. chopped walnuts
1 C. raisins

Mix together zucchini, baking soda, sugar, shortening and eggs. Sift in flour, cinnamon, cloves and salt. Stir to blend well. Stir in nuts and raisins. Drop by teaspoon on greased cookie sheet. Bake for 12 to 15 minutes in 350 oven.

Makes 3 dozen.

Apple Cinnamon Bread

-----SMALL-----

1/2 cup -- water
2 1/2 tablespoons Apple juice concentrate
1/4 cup Applesauce
1/2 teaspoon Cinnamon
2 teaspoons Sugar -- brown
1/4 teaspoon -- salt
1 cup Flour -- whole wheat
1 1/2 tablespoons Vital gluten -- optional
1 cup Flour -- bread
1 teaspoon Yeast

-----MEDIUM-----

3/4 cup -- water
3 3/4 tablespoons Apple juice cocentrate
1/3 cup Applesauce
3/4 teaspoon Cinnamon
1 tablespoon Sugar -- brown
1/3 teaspoon -- salt
1 1/2 cups Flour -- whole wheat
2 tablespoons Vital gluten -- optional
1 1/2 cups Flour -- bread
1 1/2 teaspoons Yeast

-----LARGE-----

1 cup -- water
5 tablespoons Apple juice concentrate
1/2 cup Applesauce
1 teaspoon Cinnamon
1 1/3 tablespoons Sugar -- brown
1/2 teaspoon -- salt
2 cups Flour -- whole wheat
3 tablespoons Vital gluten
2 cups Flour -- bread
2 teaspoons Yeast

. Definitely use the vital gluten as it rises much better. I use frozen apple juice concentrate.

Apple Cranberry Nut Bread

-----INGREDIENTS-----

8 ounces Bread Flour
8 ounces Whole Wheat Flour
1 1/2 teaspoons Salt
2 tablespoons Sugar -- white or brown
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1 teaspoon Cinnamon
1 teaspoon Nutmeg
2/3 cup Applesauce
1/2 cup Applejuice
(or Orange Juice)
1/3 cup Dried cranberries
1 ounce Chopped walnuts
1 1/2 teaspoons Yeast

DIRECTIONS:

Add ingredients to baking pan in order given..

Bake on basic/light mode (4 hour).

Drop in cranberries which have been coated with the cinnamon and nutmeg after first knead.

Add yeast to dispenser.

Apple Oatmeal Bread with Raisins

-----1 1/2 POUND LOAF-----

1/2 cup Old-fashioned rolled oats

5/8 cup -Water -- (for Welbilt
add 2 Tb. more water)

1/2 cup Unsweetened applesauce

2 3/4 cups Bread flour

1 1/2 teaspoons Salt

2 tablespoons Brown sugar

1 1/2 tablespoons Nonfat dry milk powder

1 1/2 tablespoons Butter or margarine

1/2 cup Raisins

2 teaspoons Ground cinnamon

2 teaspoons Red Star active dry yeast

1. Place all ingredients in bread pan. Select Light Crust setting, and press Start.

2. After the baking cycle ends, remove bread from pan, place on cake rack,
and allow to cool 1 hour before slicing.

Very moist and delicious bread!

Oatmeal, Raisin and Honey Bread

1/2 cup Golden Raisins
2 tablespoons Grated Orange Zest
1 cup Plus 1 tb. Water
1 3/4 cups Whole Wheat Flour
3/4 cup Oat-blend Flour
1/2 cup Rolled Oats
3 tablespoons Dry Milk
1 1/2 teaspoons Sea Salt
1/4 cup Honey
2 tablespoons Canola -- Safflower or Sun-
Flower Oil
4 teaspoons Active Dry Yeast

1. Place the raisins, orange zest, and water in a sm. saucepan and bring to a boil.

Remove from heat and set aside to cool. Drain raisins and zest, reserving the liquid.

2. Measure and add the dry ingredients to the pail. Add the reserved liquid, the honey and the yeast.

3. Program for WHOLE WHEAT MODE.

4. At the end of the mixing cycle, just before the kneading begins, add the drained raisins and the orange zest to the dough.

5. Remove and turn out to cool on wire rack.

6.

Chex & Chocolate Party Mix

9 c Chex cereal; any type

2 c Coconut; optional

1 c Peanuts

1 c Brown sugar

1/2 c Butter

1/2 c Corn syrup

1 ts Vanilla

1/2 ts Baking soda

2 c Chocolate chips

1 1/2 c Raisins

Preheat oven to 250 degrees F.. Combine cereal, coconut and peanuts in roasting pan. In small saucepan over medium, heat brown sugar, butter and corn syrup to boiling, stirring. Without stirring, boil 5 minutes. Stir in vanilla and baking soda. Pour over cereal mixture, stir until evenly coated. Bake 1 hour, stirring every 15 minutes. Cool, stirring frequently. Stir in chocolate chips and raisins. Store in airtight container.

APPLE CINNAMON SMOOTHIE

3/4 cup Apple Sugarfree Syrup
1/4 cup Cinnamon Sugarfree Syrup
2 scoops VegeFuel
1 1/2 cups crushed ice
1/4 cup Heavy Cream (optional)
Blend until smooth.

CHRISTMAS SPICED TEA

2	ts	Cinnamon
1	t	Ground cloves
2	c	Sugar
1/2	c	Instant tea w/twist of lemon
18	oz	Jar of Tang Juice Mix

Mix together all the ingredients and store in air-tight container.

ADD 2 HEAPING teaspoons for each mug of boiling water for tea.

*Merry
Christmas!*